

**MY KITCHEN QUEEN
COOK BOOK**

by
Mary Ziegler



Kitchen Lore

*If you would have an apple pie that's juicy brown and sweet,
A cake with chocolate over it, and bread that's fit to eat,
A rich cream soup that's nourishing, and jelly that is tart,
A pudding that is quite a treat, and fowl that falls apart.
If you would be a master cook and roast and bake and fry
This latest useful cook book is one that you should try!*

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MARY ZIEGLER, TOMAH, WISCONSIN

Foreword

THE KITCHEN QUEEN COOK BOOK makes a very fine shower, wedding, or Christmas gift. It is practical and will last a lifetime. All tested receipts, by one of Wisconsin's finest cooks.

Extra copies of this cook book may be secured by writing to

Published by

MARY ZIEGLER

Tomah,

Wisconsin

BREAD**White Bread**

- 6 (scant) cups sifted bread flour
- 1 to 2 cakes compressed yeast
- 2 cups milk, scald
- 2 level teaspoons salt
- 6 level teaspoons sugar
- 4 tablespoons shortening

Milk is preferred to water. Will make 2 loaves of 1 pound each or 1 pound loaf and 1 dozen rolls.

Crumble yeast cake, dissolve in small amount of lukewarm milk. Add rest of lukewarm milk, salt and sugar. Mix well and add all of flour. When partially mixed, add shortening, melted. Mix well with hands. Keep sides of bowl clean. Turn out on lightly floured board and knead until dough is smooth, elastic, and bubbly at surface. Cover. Let stand in warm place 2 to 4 hours or double in bulk. Knead down, let stand 45 minutes. Knead again, let stand 15 minutes. Divide dough for loaves if more than 1 loaf is being made. Put in well-greased loaf pans. Brush top with melted butter. Allow to rise 1 to 2 hours until light and about double in bulk.

Temperature - 400 degrees F. (hot oven) for first 20 minutes, then reduce heat to 350 degrees F. or moderately hot oven. Bake another 40 minutes until well browned and shrunk from pan.

Rolls (from above recipe)

- Bread dough
- Sugar
- Butter

Take piece of dough, add mixture, knead, let rise, make into rolls when light. Place in greased pan, spread top with melted butter. Cover. Let rise about 2 hours. Bake 20 minutes, 400 degrees F. oven.

Quick Two-Hour White Bread or Rolls

- 2 cups milk, scald
- 1½ teaspoons salt
- 1½ tablespoons sugar
- 3 tablespoons shortening
- 4 cakes compressed yeast
- 5½ to 6 cups sifted flour

Place hot milk and sugar in mixing bowl, cool to lukewarm. Add broken yeast cakes. Stir and add one half of flour and one half of salt. Beat well, cover, put in warm place until double in size. Add remaining flour sifted with salt, knead dough and form into rolls or loaves. Cover, let rise again, 45 minutes. Place in greased pan, brush with melted butter. Cover, let rise in warm place. Bake in hot oven 400 to 425 degrees F. For rolls bake 15 to 20 minutes.

Boston Brown Bread

- 1 cup corn meal
- 1 cup sifted rye flour
- ½ teaspoon soda
- 1 teaspoon salt
- 1 cup Graham flour
- ¾ cup molasses
- 1½ cups milk
- 4 teaspoons baking powder

Sift dry ingredients together, stir in molasses and milk. Blend well. Fill well-greased molds two-thirds full, place greased covers on mold and steam about 3 hours. Remove cover, bake 15 minutes in 350 degree F. oven to dry. Will make 3 loaves.

Steamed Brown Bread

- 2 cups sour milk
- ¾ cup molasses
- 1½ cups Graham flour

- 1 cup yellow corn meal
- 1 cup whole wheat flour
- 4 teaspoons butter or lard
- 1 teaspoon soda
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 cup chopped raisins

Mix and sift together dry ingredients. Add molasses and milk. Blend entire mixture. Fill greased mold two-thirds full. Cover tightly, place mold on trivet in kettle containing boiling water. Keep water boiling, steam 3½ hours. To use baking powder tins steam 3 hours. For large mold steam 4 to 4½ hours. Bake 15 minutes in 350 degree oven to dry.

Bran Bread (Quick)

- 2 cups flour (sifted)
- 4½ teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 cups bran
- ½ cup dates, chopped
- 1 egg, beaten
- 1 cup milk
- 2 tablespoons melted butter

Sift together flour, baking powder, salt, sugar. Add bran and dates. Blend remaining mixture, add butter. Pour into greased loaf tin. Bake about 1 hour in 375 degree F. oven.

Bran Bread

- 3 cups bran
- 5 cups sifted bread flour
- 2 cups scalded milk
- Increase salt to 1 tablespoon
- 3 cakes yeast

Follow recipe for White Bread. Use 3 cups bran and 5 cups sifted bread flour with 2 cups scalded milk. Substitute ¼ cup molasses for the sugar.

Whole Wheat Bread

- ½ cake compressed yeast
- 1 cup white sifted flour
- 5 cups whole wheat flour

Follow recipe for White Bread. Add one half cake more compressed yeast. One cup white sifted flour, and remaining unsifted wheat flour. Add ¼ cup molasses instead of sugar. This dough is not stiff, but the bread will be moist.

Whole Wheat Bread

- 1½ cups lukewarm water
- 1½ cups milk, scald and cool
- 3 tablespoons butter, melted
- 3 tablespoons brown sugar
- 1½ teaspoons salt
- 1 cake yeast
- 2½ cups coarse whole wheat flour sifted
- 2½ cups medium whole wheat flour sifted
- 2½ cups fine whole wheat flour

Dissolve yeast, sugar in lukewarm water. Add butter, scalded milk, salt. Add coarse flour, mix well, add rest of flour, keep dough soft. Place in well-greased bowl in warm place, let rise double its bulk. Form in 2 loaves, place in well-greased pans, set to rise 1 hour. Bake 1 hour in slower oven than for white bread, 350 degrees F., in greased loaf pan.

Nut Bread

- 4 cups flour (sifted)
- 4 teaspoons baking powder
- 2 cups milk
- 1 egg, beat well
- ½ teaspoon salt
- ½ cup sugar
- 1 cup chopped nuts

Mix flour and baking powder, sugar, salt and sift together twice. Add well-beaten egg, milk, and nuts. Bake 1 hour in medium oven, 350 degrees F.

Date Bread

- 1 cup white flour (sifted)
- 2 cups whole wheat flour
- ½ cup sugar
- 1 cup stoned dates, chopped
- ½ teaspoon soda
- ½ cup molasses
- 1 teaspoon salt
- ¾ cup chopped nuts
- 2 cups sour milk
- 2 teaspoons baking powder

Add milk and molasses to sifted dry ingredients, and blend entire mixture. Pour into greased loaf pan and bake about 1 hour in a 350 degree F. oven.

Corn Bread

- 1½ cups corn meal
- 1 cup boiling water
- 3 tablespoons melted butter
- 1 teaspoon salt
- 1 cup flour (sifted)
- 1 cup milk
- 4 teaspoons baking powder
- 1 tablespoon sugar
- 3 eggs, well beaten

Slowly add meal to boiling water, stirring constantly. When smooth, cool, add eggs, butter and salt, and sugar. Alternately add milk and flour sifted with baking powder. Bake in square greased pan. Bake in hot oven 400 degrees F., about 30 minutes.

Apricot Nut Bread

- 1½ cups cooked dried apricots (no juice) chop
- 2 tablespoons butter (melted)
- ½ cup sugar
- 2 eggs
- 1 cup milk
- 2½ cups flour (sifted)
- 4 teaspoons baking powder
- 1 scant teaspoon salt

Mix as for any bread dough. Fold in apricots and ½ cup chopped nuts. Bake in greased loaf tins about 55 minutes in oven of 350 degrees F.

Raisin Bread

Follow recipe for White Bread. Add 1 beaten egg to the milk and yeast mixture. After dough rises first time, work in 1 cup seedless raisins.

Banana Nut Bread

- ¾ cup butter or other shortening
- ½ cup sugar
- 2 eggs
- 2½ cups flour (sifted)
- 1 cup chopped nuts
- 3 large bananas, put through sieve, 1½ cups
- ½ teaspoon soda
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup sour milk

Cream the shortening, slowly add the sugar and beat well. Add the eggs, one at a time and beat thoroughly. Add the bananas and nuts. Alternately add the sifted dry ingredients and the milk. Bake in two small or one large loaf pan in a moderate oven, 350 degrees F., about 1 hour. Grease tin.

Orange Bread

- 5 tablespoons butter
- ½ cup sugar
- 1 egg
- 3 tablespoons orange rind, chop
- ½ cup milk
- ½ cup orange juice
- 2 cups flour (sifted)
- 4 teaspoons baking powder
- ½ teaspoon salt

Cream butter, slowly add sugar, mix thoroughly. Add orange rind chopped fine, well-beaten egg. Add orange juice and milk alternately with flour. Baking powder and salt which have been sifted together. Mix thoroughly, let stand 30 minutes, bake in moderate oven about 1 hour, 350 degree F. oven.

Grape Nut Bread

- 1 cup grape nuts
- 2 cups buttermilk
- 2 level teaspoons soda
- 1 level teaspoon salt
- 1 egg beaten
- $\frac{1}{2}$ cup light brown sugar, pack in cup
- 2 rounding cups sifted flour
- 1 cup black walnut meats, cut in pieces

Soak the grape nuts in the buttermilk several hours. Add remaining ingredients and blend well. Bake in fairly moderate oven 1½ hours. Use greased loaf tins.

Lightly flour all fruit before adding to mixture. Soak raisins in little hot grape juice to improve the flavor. Cut raisins with lightly floured scissors. Do not chop.

Salt Rising Bread

- 4 tablespoons white corn meal
- 2 tablespoons sugar
- 1½ teaspoons salt
- 1 cup milk
- 1 cup warm potato water
- 2 tablespoons lard (melt)
- About 5¼ cups flour (sifted)

Note: This bread is not as light as yeast bread. Sift flour before measuring.

The afternoon before baking scald milk, add one half of sugar and salt, stir in meal using a bowl. Place in a pan of warm water, cover, let stand in a warm place overnight. Next morning stir in warm water, sugar, shortening and 2 cups of flour. Beat well. Place in a pan of warm water, cover and let rise. Turn into warm mixing bowl, slowly stir in remaining flour to make a stiff dough. Knead 10 minutes. Place in greased bread pans. Brush with melted butter. Cover, let rise in warm place to 2½ times its size. Bake in 375 degree F. oven 10 minutes, reduce heat to 350 degrees F., and bake about 25 minutes.

Fruit Coffee Cake

- 2 tablespoons vegetable shortening
- 4 tablespoons sugar
- 1 egg
- 1½ cups flour (sifted)
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sweetened cooked apricots, peaches or applesauce put through sieve

Topping:

- 1 tablespoon butter (melt over hot water)
- $\frac{1}{2}$ cup flour (sifted)
- $\frac{1}{2}$ cup sugar
- 2 tablespoons cinnamon
- $\frac{1}{2}$ teaspoon vanilla

Cream together the shortening and sugar, add the egg and beat well. Sift together the dry ingredients and add alternately with the milk. Add vanilla. Place in an oiled pan and cover the dough with the fruit, adding a few drops of lemon extract to the fruit to bring out the flavor. Sprinkle with topping given below and bake 30 minutes in a 374 degree F. oven.

Topping: Blend all the ingredients thoroughly and spread over the unbaked dough.

Cream Biscuits

- 2 eggs
- $\frac{1}{4}$ cup cream
- 4 tablespoons butter
- $\frac{1}{2}$ tablespoon sugar
- 2 cups flour (sifted)
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Sift together dry ingredients. Cut in butter. Add beaten eggs, save little egg white for top of dough. Toss on lightly floured board, pat, roll $\frac{1}{2}$ inch thick. Use floured cutter. Brush with egg white, sprinkle with sugar. Bake 15 minutes in quick oven, 450 degrees F.

Baking Powder Biscuits

- 2 cups flour (sifted)
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 tablespoons butter or other shortening
- $\frac{1}{2}$ cup milk

Sift flour, measure, add salt, baking powder, and sift again. Cut in shortening, gradually add milk and make into soft dough. Roll one half inch thick with little flour on board, cut with floured biscuit cutter and bake in hot oven about 15 minutes at 450 degrees F.

Baking Powder Biscuits with Sour Milk

Prepare as above, substituting sour milk or buttermilk for sweet milk. Add $\frac{1}{2}$ teaspoon soda and 2 teaspoons baking powder.

Doughnuts with Sour Cream

- 1 cup sugar
- 1 cup sour cream
- About 3 cups sifted flour
- 3 teaspoons baking powder
- 2 eggs (beat)
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon vanilla

Sift together dry ingredients. Beat eggs with rotary whisk, beat in sugar. Add cream and vanilla. Stir in sifted dry mixture. Keep dough soft. Wrap dough in waxed paper, chill dough 2 hours. (Less flour used the lighter the doughnuts.) Roll $\frac{1}{2}$ inch dough on floured board to $\frac{1}{2}$ inch thickness. Use floured cutter. With floured knife lift dough into deep hot vegetable fat, 365 degrees F., or test by browning a cube of bread in the hot fat, in 60 seconds. Turn frequently while cooking. When browned, drain on brown paper. Heat thoroughly before serving.

Southern Beaten Biscuits

- 3 cups flour (sifted)
- $\frac{3}{4}$ teaspoon salt
- 4 tablespoons shortening
- $\frac{1}{2}$ cup ice water
- $\frac{1}{2}$ cup milk

Mix very stiff. Beat with iron biscuit beater, 30 minutes, until dough softens and blisters. Roll about $\frac{1}{2}$ inch thick; cut with small biscuit cutter and pierce with fork. Bake in 350 degrees F. oven 25 minutes.

Orange Biscuits

- 2 cups flour (sifted)
- 4 teaspoons baking powder
- 4 tablespoons butter melted
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- Cubes of sugar
- Grated orange peel

Sift flour, baking powder, salt. Mix well, add butter. Add milk slowly, blend well. Turn on lightly floured board, roll out with small floured cutter, place in baking pan. In center of each biscuit place small cube of sugar dipped in orange juice. Sprinkle grated orange peel over top, bake in quick oven 20 minutes, 425 degrees F.

Buckwheat Griddle Cakes (Quick)

- 1 cup sifted flour
- 1 cup buckwheat flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons sugar
- 2 eggs, beaten
- $1\frac{1}{2}$ cups milk
- 3 tablespoons butter, melted

Beat eggs, add milk, stir in sifted dry ingredients. Add shortening. Blend well. Bake in ungreased hot griddle. Serve with hot syrup and butter.

Corn Meal Griddle Cakes

- ½ cup corn meal
- 2 tablespoons molasses
- 1½ cups flour (sifted)
- 2 tablespoons butter
- 1 teaspoon salt
- 1½ cups sweet milk (scant)
- 3 teaspoons baking powder
- 2 eggs

Mix corn meal, molasses and salt. Beat eggs and add. Add milk and sifted dry ingredients. Add butter. Bake slowly on hot greased griddle. For thick cakes, use 1 to 1½ cups milk.

Coffee Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs (beat well)
- 2 cups flour (sift 3 times)
- ½ cup sweet milk
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla

Cream butter, beat in sugar. Add eggs, blend as for cake. Mix ingredients thoroughly. Sprinkle top of dough with cinnamon, sugar, grated lemon rind, finely chopped nuts. Bake in 400 degree F. oven about 30 minutes. Use a 10x10 square greased pan.

Spoon Bread

- 1 cup corn meal
- 2 cups sweet milk
- 2 eggs, yolks, whites beaten
- ½ cup melted butter
- 2 teaspoons sugar
- 2½ teaspoons baking powder
- 1 teaspoon salt

To boiling milk, add salt, slowly add corn meal stirring constantly. Cook to soft mush. Cool. Add egg yolks, butter, baking powder. Fold in beaten egg whites. Bake in buttered baking dish about 30 minutes in 375 degree F. oven. Serve hot in baking dish.

English Cream Scones

- ½ cup cream
- 2 teaspoons sugar
- ½ teaspoon salt
- 4 tablespoons butter
- 2 eggs
- 2 cups flour (sifted)
- 4 teaspoons baking powder

Sift dry ingredients together, blend in butter with pastry knife. Add well-beaten eggs and cream. Turn on floured board, roll ¾ inch thick. Cut in triangle shape, brush with egg white, sprinkle with sugar. Bake in hot 450 degree F. oven, about 15 minutes.

Griddle Cakes

- 2 cups flour (sifted)
- 1½ cups sweet milk (scant)
- ¾ teaspoon salt, sifted with flour
- 3 eggs, yolks and whites beaten separately
- 1 tablespoon granulated sugar
- 3 teaspoons baking powder
- 3 tablespoons melted butter

Sift flour, baking powder, salt and sugar together. Beat yolks of eggs, add flour mixture alternately with milk. Just before baking add butter and fold in stiffly beaten egg whites. Use hot griddle. For thick cakes, use 1 to 1½ cups milk.

Doughnuts Orange

- ¾ cup heavy, sweet cream
- ½ cup sugar
- 2 eggs, beaten well
- ¾ teaspoon salt
- ¾ orange (juice and rind)
- 2 cups flour, sifted
- 3 teaspoons baking powder (rounded)
- ¾ teaspoon lemon flavoring

Prepare as for doughnuts with sour milk. Cook few doughnuts at a time. Turn as they rise to top and several times during cooking. Drain on unglazed paper.

Doughnuts with Sweet Milk

- 3 eggs, beat well
- 1 cup sugar
- 3 tablespoons melted butter
- 1 teaspoon salt
- 1 cup milk
- 3½ cups sifted flour
- 4 teaspoons, well rounded baking powder
- 1 teaspoon vanilla
- ¾ teaspoon nutmeg

Beat eggs using rotary whisk. Beat in sugar. Stir in milk. Add sifted dry ingredients, melted butter. (This dough is soft, but the doughnuts are light.) With knife toss one third of dough on floured board, knead lightly. Roll to ¾ inch thickness. Use floured knife to prevent sticking. Use floured cutter. Fry in deep hot fat 2 or 3 minutes, turn often, cook 4 or 5 doughnuts at a time. Drain on brown paper.

Sour Milk Griddle Cakes

- 2 eggs, yolks, whites beaten separately
- 2 cups sour milk
- 2½ cups flour, sift then measure
- 3 teaspoons baking powder
- 2 tablespoons granulated sugar
- ¾ teaspoon baking soda
- 4 tablespoons butter, melted over hot water
- ¾ teaspoon salt

Follow above recipe. Sift together dry ingredients. Add sour milk and beaten egg. Have griddle hot, syrup hot, platter hot. Use a soap stone griddle which should never be washed but cleaned thoroughly with salt and keep griddle in covered bag when not in use. Try using half cup of salt in clean thin white bag, rub salt bag back and forth over griddle after each baking.

Date Coffee Cake

- 1 cup granulated sugar
- ½ cup butter
- 1 egg
- ½ cup milk
- 1½ cups flour (sifted)
- ¾ pound dates (clean and remove stones, cut in pieces)
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- Little salt

Cream butter, add sugar, mix well, add alternately little milk and flour sifted with baking powder, flavoring. Mix thoroughly, place batter in buttered bake sheet. Press dates into batter. Sprinkle top with little granulated sugar, cinnamon. Bake about thirty minutes in 375 degree oven.

Coffee Spice Cake

- 2 cups flour (sifted)
- 4 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup sugar
- 2 eggs, well beaten
- 4 tablespoons butter
- ¾ cup (scant) milk
- 1 teaspoon cinnamon or nutmeg
- 1 teaspoon vanilla

Sift the flour, baking powder and salt together. Beat the egg, add the melted butter, vanilla and stir in the sifted dry ingredients alternately with the milk. Cover with the following blended mixture:

- 1 tablespoon flour
- 6 tablespoons light brown sugar
- 1½ teaspoons butter, melt
- ¾ teaspoon cinnamon
- ¾ teaspoon vanilla

Blend the flour, sugar, cinnamon with the melted butter and spread over the cake. ½ cup chopped nuts may be added with the sugar and flour. Bake about 25 minutes in a 375 degree F. oven.

Buckwheat Cakes (Raised)

- 1 quart lukewarm water
- 1 teaspoon salt
- 3½ cups buckwheat flour
- ½ cup bread flour (sifted)
- ½ ounce compressed yeast
- 2 tablespoons molasses
- 1 teaspoon sugar

Crumble yeast in 1 cup warm water add sugar. Stir mixture with remaining warm water into flour, salt and buckwheat until a thin batter. Let rise overnight. Next morning, add molasses, bake on hot griddle. Save 1 cup of batter to use in place of fresh yeast. After two mornings add ½ teaspoon of baking soda dissolved in 2 tablespoons boiling water. Beat mixture well. Continue this process each day. After three weeks, make fresh sponge.

Corn Meal Mush

- 3 cups yellow corn meal
- 2 quarts boiling water with salt to taste

Slowly add meal to boiling water, stirring constantly until well blended. Stir mixture few minutes. Cover, cook in double boiler 2 to 4 hours. Pour into oblong pan, when cold slice. Fry slowly with little lard and butter, serve with hot maple syrup.

Corn Meal Muffins

- 1 cup corn meal
- 1 cup flour (sifted)
- 4 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 2 eggs
- 1 cup milk
- 4 tablespoons melted butter

Mix flour, corn meal, salt, baking powder; add milk, beaten eggs, butter. Use well-greased gem pans and bake in hot oven, 425 degrees F., about 20 minutes.

Muffins

- 2 eggs
- 1 cup milk
- 4 tablespoons or ½ cup butter
- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar

Sift together the dry ingredients. Add the lightly beaten eggs and blend quickly to a smooth mixture. Pour into well-greased muffin tins and bake 20 to 25 minutes in a 425 degree F. oven.

Raisin Muffins may be made using above recipe and adding ½ cup raisins rubbed with little of the flour.

Date Muffins—Use ½ cup cut dates blended with a little of the sifted flour.

Berry Muffins—Use ½ cup canned berries, drain off juice. Blend with flour.

Spice Gem Muffins

- ½ cup butter
- 1 cup sugar
- 3 eggs, separate
- 1 cup molasses
- ½ teaspoon salt
- 1 cup sour milk
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon soda
- 3 cups flour (sifted)

Cream butter, beat in sugar. Add egg yolks and molasses. Sift dry ingredients, add alternately with milk. Add beaten egg whites. Fill buttered gem tins two thirds full. Bake about 20 minutes in a 425 degree F. oven.

Ham Waffles

Sprinkle 2 tablespoons finely chopped cooked ham over batter of each waffle before baking.

Bran Muffins

- 2 tablespoons shortening
- 2 tablespoons molasses
- 2 tablespoons brown sugar
- 2 egg yolks
- 1 cup whole wheat flour
- 1 cup bran
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon soda
- 1 teaspoon warm water
- 1 cup sour milk
- 2 egg whites, beaten stiff

Melt shortening; add molasses, sugar, egg yolks. Mix soda and little warm water. Sift all dry ingredients, add alternately with milk. Mix all together, fold in beaten whites of eggs. Pour into greased muffin tins, bake in very hot oven, 425 degrees F., about 20 to 30 minutes according to size.

Orange Muffins

- 3 tablespoons butter
- ½ cup light brown sugar
- 2 eggs
- 2 cups flour (sifted)
- 1 orange, juice and rind
- 1 cup milk
- 4 teaspoons baking powder
- ½ teaspoon salt

Sift flour, baking powder, salt. Blend with melted butter, beaten eggs. Mix with milk, make smooth batter. Add orange juice, rind. Bake in greased muffin tins about 20 minutes in quick oven.

Maple Syrup (Homemade) for Waffles

Maple flavor

Pour 3½ cups brown sugar into 2 cups boiling water. Add 1 teaspoon maple flavoring. Stir well, allow to stand 24 hours to blend before using. This makes 1 quart of delicious maple syrup.

Graham Muffins

- 1½ cups white flour (sifted)
- ¾ cup graham flour
- 3 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup granulated sugar
- 1 egg
- 1 cup milk
- 3 tablespoons butter (melted)

Beat egg until light, add milk alternately with dry ingredients sifted together. Do not beat. Pour into greased muffin pan. Bake in quick oven about 20 minutes.

English Tea Muffins

- 2 cups flour (sifted)
- 4 teaspoons baking powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 3 tablespoons butter (melted)
- 1 cup milk
- ½ cup raisins, cut fine
- 2 tablespoons chopped citron
- 1 egg

Mix these ingredients as for biscuits. Roll one fourth inch thick, brush with melted butter, sprinkle with cinnamon, sugar, and chopped fruit. Roll as for jelly roll, cut with sharp knife. Bake in quick oven, 425 degrees F., about 25 minutes.

Cream Muffins

- 1 egg
- 1½ cups cream
- 2 cups sifted flour
- ½ teaspoon salt
- 3 teaspoons baking powder
- 2 tablespoons sugar

Sift together the dry ingredients. Beat egg well, stir in the cream, then add the flour mixture. Fill buttered muffin tins two thirds full and bake about 20 to 25 minutes in a hot oven, 425 degrees F. This will make 1 dozen.

Gingerbread

1 cup granulated sugar
2 eggs
1 cup molasses
2 level teaspoons soda
¼ teaspoon cloves
½ cup butter
½ teaspoon cinnamon
2 teaspoons ginger
2½ cups flour (sifted)
1 cup hot (not boiling) water
Cream butter and sugar, add beaten eggs, molasses, water. Add dry ingredients which have been sifted together. Mix thoroughly and bake in moderate oven 350 degrees F., about 45 minutes.

French Pancakes

1 cup flour (sifted)
½ teaspoon salt
Dash nutmeg or cinnamon
3 egg yolks
1 cup milk
3 egg whites
2 tablespoons butter (melt over hot water)

Sift flour, salt together. Beat eggs, add milk then butter. Stir in flour. Bake 6 inch thin cake on hot lightly greased griddle. Roll and spread with marmalade or currant jelly or maple sugar blended with little cream. Roll and sprinkle with powdered sugar. Serve hot on a hot plate.

Sour Milk Waffles

3 eggs
1½ cups sour milk
2 cups flour (sifted)
½ cup melted butter
¼ teaspoon salt
½ teaspoon soda dissolved in little hot water
1½ teaspoons baking powder
Beat eggs well, add milk alternately with flour and salt sifted together. Add butter, soda. Blend well, bake in hot waffle iron.

Rice Pancakes

1 cup cooked rice (warm)
1 teaspoon butter
¾ cup milk
2 egg yolks
¼ cup thick sour cream
½ teaspoon salt
1½ cups sifted flour
2 teaspoons baking powder
¼ teaspoon baking soda
1 tablespoon syrup
2 egg whites, beaten stiff
Blend all the ingredients in the order given. Drop by spoon on a hot griddle, brown and serve on a hot plate.

Rockledge Popovers

2 cups flour (sifted)
½ teaspoon salt
3 eggs
2 cups milk
2 tablespoons melted butter
Sift flour and salt into bowl. Drop eggs in dish, with fork break eggs enough to mix with milk. Pour all together, beat until bubbles form on batter. Pour into hot greased gem pans, bake 40 minutes in hot oven, decreasing heat after they have popped. Serve immediately.

Corn Sticks

2 cups corn meal
2 cups buttermilk
1 tablespoon butter; melted over hot water
2 eggs
1 teaspoon salt
½ teaspoon soda
2 teaspoons baking powder
Mix as for any batter, sift dry ingredients, add beaten eggs, slowly add milk, beating thoroughly. Add melted butter last. Grease heated pan and bake in moderate oven about 25 minutes. One cup sifted flour may be used with 1 cup corn meal.

Cinnamon Rolls

1 cup milk (scald)
1 teaspoon salt
2 tablespoons sugar
4 tablespoons butter
1 compressed yeast cake
3 cups sifted flour or little more if needed
½ cup currants or raisins may be added
Place milk, salt, sugar, butter in mixing bowl, blend. Add broken yeast cake and half of flour. Beat, add remaining flour, knead. Place dough in greased bowl, spread with melted butter. Cover, let rise to double its size, 2 to 3 hours. Knead, roll ½ inch thick, brush with melted butter. Sprinkle with topping. Roll as for jelly roll. Cut in 1 inch slices. Place rolls together in a greased pan, brush with melted butter. Cover, let rise 1 hour. Bake in hot, 400 degree F. oven about 20 minutes.

TOPPING:

5 rounding tablespoons sugar
1 teaspoon cinnamon

Brown Sugar Refrigerator Rolls

½ cup brown sugar
1 teaspoon cinnamon
½ cup chopped walnut meats
Prepare dough as for Ice Box Rolls. Roll chilled dough one fourth inch thick on floured board. Spread with soft butter, then mixture made of brown sugar, cinnamon and chopped walnut meats. Roll as for chocolate roll, cut dough in 1 inch pieces. Place cut side down in buttered muffin pans, sprinkle with brown sugar. Cover, let rise until double the size about 2 hours, bake in 425 degree F. hot oven, 15 to 20 minutes.

Cocoanut Waffles

Add 1 cup shredded cocoanut to batter.

Maple Cinnamon Buns

3 cups flour (sifted)
6 teaspoons baking powder
4 tablespoons butter
2 tablespoons sugar
1 teaspoon salt
1 egg
¾ cup seedless raisins
¾ cup cold water
Cinnamon
Grated maple sugar
Sift together flour, sugar, salt and baking powder. With pastry knife, cut shortening in flour as for pie dough. Beat egg in cup adding three fourths or more of cold water to make 1 cup. Blend the ingredients, turn on a floured board and knead to a smooth dough. Roll ½ inch in thickness. Spread thickly with softened butter, sprinkle with raisins, then grated maple sugar, then cinnamon. Roll as for jelly roll. Cut in pieces 2 inches thick. Dip biscuits in a caramel syrup and bake for about 30 minutes in a 400 degree F. oven or until done. Remove from oven, invert immediately. For Caramel Syrup melt 4 tablespoons butter with ½ cup dark corn syrup in a heavy skillet.

Quick Pecan Rolls

½ cup light brown sugar
7 tablespoons butter
1 recipe baking powder biscuit
¾ teaspoon cinnamon
¾ cup cut pecans
Prepare baking powder biscuit dough as given. Turn the dough on a lightly floured board and roll to ¼ inch thickness. Spread the dough with soft butter. Sprinkle with ½ cup light brown sugar and cinnamon. Roll like jelly roll and cut in pieces ½ inch thick. In the bottom of the baking pan, melt butter, add light brown sugar and cut pecans. Place the rolls cut side down and bake in a hot oven, 400 degrees F., 20 to 25 minutes.

Coffee Bread (Quick)

1 recipe for baking powder biscuits

$\frac{1}{2}$ cup sugar

1 egg yolk, beaten in the milk

TOPPING:

3 tablespoons butter

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup sugar

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon vanilla

Make a smooth dough, spread $\frac{1}{2}$ inch thick in greased 9 inch square pan. Blend topping and spread over dough. Bake in a 400 degree F. oven about 30 minutes.

Clover Leaf Luncheon Rolls

1 cup milk, scald

1 level teaspoon salt

1 tablespoon sugar

2 tablespoons butter

1 cake compressed yeast

About 3 cups sifted flour

Will make 1 $\frac{1}{2}$ to 2 dozen rolls.

Break yeast into $\frac{1}{2}$ cup lukewarm water. Let stand 10 minutes. Make dough of flour, sugar, salt, shortening and milk. When lukewarm, add flour, yeast, beat until smooth. Cover bowl, place in pan of warm water until dough is double its size. Add enough sifted flour to stiffen, turn on floured board, knead until smooth. Rub with soft butter, place in greased bowl, place bowl in pan of warm water. Cover until mixture is double its size. Place on lightly floured board, cut dough in pieces size of marble, dip in melted butter. Place three in well-greased muffin tins, cover, let rise to double its size, bake in quick oven 15 to 20 minutes in 400 to 425 degree F. oven. Brush with melted butter when taking from oven.

Cheese Waffles

Add 1 cup grated American cheese before adding stiffly beaten egg whites.

Ice Box Rolls

2 cups milk, scald

2 level teaspoons salt

3 tablespoons sugar

$\frac{1}{2}$ cup shortening

2 cakes compressed yeast

6 cups sifted flour (about)

Blend hot milk, sugar, salt, shortening. Cool. Add broken yeast cakes, and one half of sifted flour. Beat well. Add just enough more flour to make soft dough. Turn on floured board, knead, add flour if needed. Place in greased bowl, spread with melted butter. Cover. Let rise in warm place to double its size, 2 to 4 hours. When dough is light, cut down through dough several times. Cover, place in refrigerator until ready to use. Then take amount of dough, form into rolls, place in greased pan, let rise 2 hours until light. Bake in hot oven about 20 minutes, 425 degree F.

Orange Rolls

3 eggs

$\frac{1}{2}$ cup sugar

1 cup milk

1 cake compressed yeast

3 tablespoons butter

$\frac{1}{2}$ teaspoon salt

4 cups flour (sifted)

2 tablespoons orange juice

1 teaspoon lemon extract

Beat eggs lightly, add sugar. Scald milk and cool. When lukewarm add yeast dissolved in little warm water, add to beaten eggs. Stir in 1 cup flour, let rise 2 hours. Add remaining flour to sponge, stir well but do not knead dough at any time. Cover, let rise 2 hours. Roll on board. Spread with soft butter, $\frac{1}{2}$ cup sugar, grated rind of orange, orange juice. Use little milk to moisten. Roll on lightly floured board, cut as for cinnamon rolls. Let rise in tins 2 hours, bake 15 to 20 minutes, 425 degree F. oven.

Quick Cinnamon Rolls

1 recipe baking powder biscuit

Roll baking powder dough to $\frac{1}{2}$ inch thickness. Spread with a mixture of 4 tablespoons sugar and $\frac{1}{2}$ teaspoon cinnamon. Roll like jelly roll. Cut slices $\frac{1}{2}$ inch thick. Place in greased pan, brush with melted butter. Bake in hot oven about 20 minutes.

Waffles

2 cups flour (sifted)

3 teaspoons baking powder

2 teaspoons sugar

3 eggs

$\frac{1}{2}$ cup milk

4 tablespoons melted butter

$\frac{1}{2}$ teaspoon salt

Sift flour and measure, then sift flour, baking powder and salt three times. To the well-beaten egg yolks, add flour alternately with milk. Add butter which has been melted over hot water and cooled. Fold in stiffly beaten egg whites. For cheese waffles, add $\frac{1}{2}$ to $\frac{3}{4}$ cup grated cheese to above batter. Roll in hot waffle iron.

Johnny Cake

$\frac{1}{2}$ cup sugar

2 eggs

2 cups cream

1 teaspoon soda

2 cups corn meal

1 cup flour

Nut Bread

1 egg

1 cup brown sugar

1 cup sour milk

1 teaspoon soda

2 cups flour

Salt

$\frac{1}{2}$ cup nut meats

Bake in a loaf tin. Makes one loaf. Eat with butter, same as bread.

Parker House Rolls

1 to 2 cakes compressed yeast

3 tablespoons sugar

2 cups milk, scald then cool

6 tablespoons butter or shortening

3 pints flour (sifted) for soft dough

2 teaspoons salt

Dissolve yeast and sugar in warm milk. Add shortening and one half of flour. Blend mixture thoroughly. Cover, keep in warm place, let rise 1 hour. Add remaining flour sifted with salt. Knead thoroughly. Put in greased bowl, cover, let rise 45 minutes until double its bulk. Roll 1 inch in thickness. Brush with melted butter, cut with 2-inch cutter, crease through center with dull blade of knife, fold over. Place in well-greased shallow pans 1 inch apart. Brush with melted butter. Cover, let rise, 1 to 2 hours in warm place. Bake 20 minutes in hot oven, 400 degrees F.

Refrigerator Rolls

Use recipe for White Bread and use 2 cakes compressed yeast.

Follow recipe for White Bread. When dough is light, cut down to let gas escape. Cover tightly, place in refrigerator until ready to use. Before baking form into rolls. Place in a greased pan, spread top with melted butter. Cover, let rise in a warm place 1 to 2 hours. Bake in a hot oven, 425 degrees F., 15 to 20 minutes. Will make 3 $\frac{1}{2}$ to 4 dozen.

Johnny Cake

$\frac{1}{2}$ cup sugar

2 eggs

Salt

2 cups cream

1 teaspoon soda

2 parts corn meal and 1 part flour

Bake in moderate oven.

All-Bran Refrigerator Rolls

- 1 cup shortening
- 1 cup boiling water
- $\frac{3}{4}$ cup sugar
- 1 cup all-bran
- $\frac{1}{4}$ teaspoons salt
- 2 eggs, well beaten
- 2 compressed yeast cakes
- 1 cup lukewarm water
- 6 cups flour, or more sifted before using

Mix shortening, boiling water, sugar, all-bran, and salt stirring until shortening is melted. Let stand until mixture is like warm. Add eggs, well beaten, and yeast cakes dissolved in luke warm water, add flour slowly. Beat thoroughly. Cover bowl and place in refrigerator overnight or until ready to use. Form in three leaf clovers and let rise to double their size. Bake in hot oven about 450 degrees for 20 minutes. Yield 3 $\frac{1}{2}$ dozen rolls.

Parker House Rolls

- 1 cup milk
- 1 cake compressed yeast
- 2 teaspoons salt
- 3 tablespoons sugar
- 3 tablespoons butter
- $\frac{1}{2}$ cup mashed potatoes
- 2 eggs
- 1 quart flour

The eggs and mashed potatoes add flavor, color and moisture, but can be omitted. Mix according to directions for bread. Knead less than bread dough. Pat or roll out to $\frac{1}{2}$ inch thickness on a bread board, with practically no flour on it. Cut in circles with a cookie cutter. Brush each with melted butter. Make a crease with the handle of a table knife, across each roll to side of the center. Fold the larger side over the smaller side and place in buttered pan to rise until three times their original size. Bake 20 to 25 minutes at 400 degrees.

Gingerbread

- 1 cup sour milk
- $\frac{1}{4}$ teaspoons soda
- 2 tablespoons butter
- $\frac{2}{3}$ cups flour
- 1 cup molasses
- 2 teaspoons ginger
- 1 teaspoon salt

Dissolve soda in sour milk and add molasses. Sift flour, ginger and salt. Add butter and mix well. Bake for 20 minutes.

Whole Wheat Parker House Rolls

Make same as Parker House rolls, using $\frac{1}{2}$ whole wheat flour and $\frac{1}{2}$ sifted white flour.

Brown Bread

- Butter size of a small egg
- $\frac{3}{4}$ cup sugar
- Little salt
- 2 eggs
- $\frac{1}{2}$ cups sour milk
- $\frac{1}{4}$ teaspoons soda
- 1 teaspoon baking powder
- 3 tablespoons syrup
- 1 cup raisins
- 1 cup white and 2 cups graham flour

Cream Waffles

- 2 cups cream
 - 2 cups flour (sifted)
 - 2 eggs, yolks, whites beaten separately
 - Few grains salt
 - 3 teaspoons baking powder
 - 1 tablespoon sugar
- Beat egg yolks, add sifted dry ingredients alternately with cream. Add beaten egg whites. Bake on hot waffle iron, serve with homemade maple syrup or maple sugar blended with little cream.

Quick Bread

- 3 cups milk
- 2 cups water
- 5 level tablespoons shortening
- 5 teaspoons sugar

2 teaspoons salt
Scald, do not boil. Save $\frac{1}{4}$ cup, add 2 yeast cakes. Add flour for a soft dough. knead down two or three times and put in pans and bake.

— NOTES —

— NOTES —

CAKES

Upside Down Cake

1 cup flour
1 cup sugar
3 eggs, beaten separately
4 tablespoons cold water
1½ teaspoons baking powder
½ teaspoon salt
½ teaspoon vanilla
½ teaspoon lemon

Beat yolks of eggs with sugar. Add water and flavoring. Sift dry ingredients and add to mixture. Beat, for 5 minutes. Fold in well beaten egg whites. In baking pan melt 4 tablespoons butter, 1 cup brown sugar. Add sliced pineapple or any desired fruit. Pour cake mixture over this and bake in moderate oven, at least 40 minutes. Invert on dish. Serve with whipped cream.

Quick White Cake

Break whites of 2 eggs in a cup. Fill to half with soft butter. Add ½ teaspoon soda. Fill cup with sweet milk. Sift together 1½ cups flour, 1 cup sugar, ¼ teaspoon salt, 1 teaspoon cream tartar, 1 teaspoon vanilla, mix all together and beat five minutes. Bake in loaf pan in moderate oven.

White Cake

Butter size of egg
1 cup sugar
½ cup water
1½ cups flour
Salt
1 teaspoon baking powder
Whites of 4 eggs

Cream butter and sugar. Put in water and flour, beat until creamy. Beat eggs and add to other ingredients. Add baking powder just before putting in pan.

White Cake

2 cups sugar
½ cup butter
1 cup milk
3 cups flour
Salt
Whites of 6 eggs
1 teaspoon vanilla
3 teaspoons baking powder

Cream butter and sugar together. Add milk. Sift flour and baking powder together 3 times. Add to first mixture and beat well. Fold in vanilla and stiffly beaten egg whites. Bake in layers.

Graham Cracker Cake

1 cup sugar
½ cup butter
3 eggs, well beaten
½ cup sweet milk
1½ teaspoon baking powder
½ lb. (19 whole graham crackers)
rolled fine
½ cup flour
Vanilla and almond to taste
½ teaspoon salt

Cream sugar and butter. Add other ingredients and bake.

Glorified Ginger Cake

½ cup shortening, melted in ½ cup hot water
1 teaspoon soda
½ teaspoon salt
½ cup molasses
½ cup sugar
1 egg
1 teaspoon, each, cinnamon and ginger
1½ cups flour (Do not make too stiff)

Bake in quick oven. Serve warm with whipped cream or hard sauce.

Very Best Fruit Cake

½ lb. lemon peel
 ½ lb. orange peel
 ½ lb. candied cherries
 ½ lb. almonds
 ½ lb. pecans
 ½ lb. dates
 ½ lb. candied pineapple
 ½ lb. citron
 ½ lb. raisins
 ½ lb. or 1 cup shortening
 ½ cup sugar
 ½ cup honey
 5 well beaten eggs
 ½ lb. or 2 cups flour
 1 teaspoon salt
 1 teaspoon baking powder
 1 teaspoon allspice
 ½ teaspoon nutmeg
 ½ teaspoon cloves
 6 tablespoons fruit juice (grapefruit, orange, grape or other juice)

Prepare the fruit by shredding the peel; halving the cherries, nut meats, and dates; and cutting pineapple and citron into pieces the size of almonds. Dredge the fruit in ¼ cup of flour. Cream shortening with sugar and add honey. Stir in eggs and beat until smooth. Add remaining flour stirred with dry ingredients alternately with the fruit juice, and blend thoroughly. Pour batter over the floured fruit and mix until all the fruit is well covered with batter. Line greased baking pans with 3 layers of waxed paper, allowing ½ inch of paper to extend above all sides of the pan. Pour the batter into pans lightly; do not flatten. Bake in slow oven (250 degrees) 4 hours. Place a flat pan containing 2 cups water on the bottom shelf of the oven while baking. Experiments have shown that the cakes baked in the oven with water have greater volume, a more moist texture and a smooth, shiny glaze. Makes about 5 lbs. of cake.

Moss Cake

Beat yolks of 11 eggs and 1 cup sugar and a pinch of salt 15 minutes with dover egg beater. Mix 1 teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon baking powder, 4 tablespoons flour with ½ cup chopped nut meats. Add to egg mixture. Fold in beaten whites of 3 eggs. Bake in ungreased Angel Food tin, for 1 hour in slow oven. When almost done increase heat.

Sponge Cake

2 eggs
 1 cup flour
 1 cup sugar
 Pinch of salt
 1 teaspoon baking powder
 ½ cup cold water
 1 teaspoon vanilla

Beat eggs very light, add sugar and beat again. Add water, flour, salt and baking powder sifted together 4 times. Bake in greased Angel Food pan in moderate oven.

Maraschino Cherry Cake

½ cup shortening
 1½ cups sugar
 ½ cup cherry juice
 ½ cup milk
 2½ cups cake flour
 3 teaspoons baking powder
 ½ teaspoon salt
 ½ cup broken nut meats
 ½ cup cherries (cut in small pieces)
 4 egg whites stiffly beaten.

Cream shortening, add sugar and cream well. Add cherry juice and milk alternately with 2 cups flour, baking powder, and salt, which have been sifted together. Dredge nut meats and cherries in remaining ½ cup flour and add. Fold in egg whites. Pour in two 9 inch layer cake pans and bake in 350 degree oven 25 to 30 minutes.

Poppy Seed Cake

½ cup butter
 1½ cups sugar
 ½ cup poppy seed
 ½ cup milk
 2 cups flour
 2 teaspoons baking powder
 1 teaspoon vanilla
 Salt
 4 egg whites
 Cream butter and sugar. Soak poppy seed in milk for 2 hours. Add other ingredients as given, folding in egg whites last. Bake.

Apple Sauce Cake

3 cups brown sugar
 2 cups unsweetened apple sauce
 2 teaspoons soda
 ½ cup lard
 4 cups flour
 1 teaspoon cinnamon
 ½ teaspoon cloves
 ½ teaspoon baking powder
 2 cups chopped raisins
 1 cup chopped nut meats

Cream sugar and lard, add apple sauce and mix well. Add other ingredients. Bake in moderate oven.

Potato Cake

2 cups white sugar
 1 cup butter
 1 cup nut meats
 1 cup mashed potatoes (hot)
 1 cup sour milk
 2½ cups flour
 1 teaspoon soda
 3 eggs
 3 squares chocolate
 1 teaspoon clove
 Pinch of salt

Cream butter, add sugar, cream again. Add eggs. Put soda in sour milk. Melt chocolate, add to first mixture. Add hot mashed potatoes, spices, nut meats and flour. Bake in moderate oven.

Tutti Frutti Cake

1 cup nut meats
 1 cup dates chopped fine
 1 teaspoon soda
 1 cup boiling water
 Mix above ingredients together and let stand.
 1 cup sugar
 ½ cup butter
 2 eggs
 Pinch of salt
 ½ teaspoon nutmeg, cinnamon and clove
 1½ cup flour
 Mix all together and bake.

Roll Jelly Cake

3 eggs, well beaten
 1 cup sugar
 4 tablespoons sweet cream
 1 cup flour
 1 teaspoon baking powder
 Pinch of salt
 Pinch of soda

Beat sugar and well beaten eggs together. Add other ingredients. Bake in a greased shallow pan. Turn bottom side upon a wet towel to remove from pan. Spread with jelly, roll while hot.

Angel Food Cake

11 egg whites
 1 cup sugar
 1 teaspoon cream of tartar
 1 cup cake flour
 ½ teaspoon baking powder
 1 teaspoon vanilla
 ½ cup powdered sugar

Beat egg whites to a froth. When half done add ½ of cream tartar. Other ½ to be added to sugar, flour and baking powder and sifted 4 times. Combine all ingredients and place in oven as quickly as possible. Bake 1 hour in slow oven. Let cool in pan.

Cherry Chocolate Cake

1 cup sugar
 ½ cup butter (or substitute)
 1 egg
 1 teaspoon soda
 1 cup sour milk
 1½ cups to 2 cups flour
 1 small bottle maraschino cherries
 with juice (cut cherries up)
 1 square melted chocolate
 ½ cup nut meats, if desired

Fudge Mix Cake

1 package fudge mix
 ½ cup shortening

Mix ½ of mix with shortening. Add 2 eggs and balance of mix. Beat hard. Sift 2 cups flour, 1½ teaspoons cream tartar, ½ teaspoon salt. Add ½ cup sweet milk, alternately with flour, etc. Add ½ cup boiling water, 1 teaspoon soda, add last. Stir until blended.

Lazy Daisy Cake

2 eggs
 1 cup sugar
 1 cup flour
 1½ teaspoons baking powder
 ½ cup milk
 1 teaspoon vanilla

Beat eggs light. Add sugar gradually. Add flour and baking powder. Boil milk with tablespoon butter. Add last.

Date Cake

½ cup butter
 2 cups brown sugar
 3 eggs
 1 cup sour milk
 3 cups flour (½ pastry)
 1 teaspoon baking powder
 1 cup dates and nuts
 1 teaspoon soda
 1 teaspoon cinnamon
 1 teaspoon vanilla

METHOD: As for other cakes.

Marble Layer Cake

Sift together:
 2½ cups cake flour
 ¾ teaspoons baking powder
 1 teaspoon salt
 1½ cups sugar
 Add:
 ½ cup vegetable shortening
 ½ cup milk
 1 teaspoon vanilla
 Beat vigorously for 2 minutes.
 Add:
 ½ cup milk
 4 unbeaten egg whites
 Beat 2 minutes more. Pour ½ of batter into layer pans. To remaining batter add 1 square melted chocolate, ½ teaspoon soda, 2 tablespoons warm water. Beat ½ minute. Pour chocolate batter here and there over white batter. Cut through batter several times with knife for marbled effect. Bake 30 to 35 minutes in moderate oven. Put together with your favorite chocolate icing.

Lemon Cup Cakes

1 cup sugar
 ½ cup butter
 Juice and grated rind of one lemon
 4 eggs, beaten separately
 1 cup flour
 Salt
 1 heaping teaspoon baking powder
 Cream sugar and butter. Add beaten egg yolks, lemon, flour sifted with baking powder and salt. Fold in beaten egg whites. Bake in gem pans.

Orange Cup Cakes

1 cup sugar
 ½ cup butter
 Yolks of 4 eggs, well beaten
 ½ cup lukewarm water
 1½ cups flour
 Salt
 2 teaspoons baking powder
 Grated rind of one orange
 Bake in gem pans.

Orange Cake

2½ cups sifted cake flour
 2½ teaspoons baking powder
 ½ teaspoon salt
 ½ cup shortening
 1 tablespoon grated orange rind
 1½ cups sugar
 3 eggs
 1 cup milk
 1 teaspoon vanilla extract

Sift flour, baking powder and salt together three times. Blend shortening and orange rind. Add sugar gradually, creaming until light and fluffy. Add eggs one at a time; beat about one minute after each addition. Add dry ingredients alternately with combined milk and flavoring; mix well after each addition; beat well after last addition only. Turn into well greased layer cake pans. Bake in moderate oven (375 degrees) for 25 to 30 minutes.

Marble Layer Cake

Sift together 2½ cups sifted cake flour, ¾ teaspoons baking powder, 1 teaspoon salt, 1½ cups sugar. Add ½ cup shortening and ¾ of 1 cup milk and 1 teaspoon vanilla. Beat vigorously with spoon for 2 minutes by clock. Add remaining ½ cup milk and ½ to ¾ cup unbeaten egg whites (4 large). Continue beating 2 more minutes, scraping bowl frequently. Pour about two-thirds batter into pans. Add to remaining batter 1 square unsweetened chocolate, melted, mixed with ½ teaspoon soda, 2 tablespoons warm water, ¼ teaspoon red vegetable coloring, if desired. Beat ½ minute. Pour chocolate batter here and there over white batter. Cut through batter several times with knife for marbled effect. Bake 30 to 35 minutes in moderate oven.

Angel Cup Cakes

Whites of 10 eggs
 1½ cups sugar
 1 cup cake flour
 1 teaspoon cream of tartar

Color with pink coloring and bake in gem pans. Frost with pink frosting.

Cinderella Cake

Sift together two times, ¾ cup of sifted cake flour and ½ teaspoon salt. Combine 2 tablespoons lemon juice, 1½ teaspoons grated lemon rind, 1 tablespoon water, ½ cup egg yolks. Beat until very thick. Add gradually 1 cup sugar, a tablespoon at a time beating thoroughly after each addition. Sift dry ingredients into egg mixture gradually. Beat ¼ cup egg whites until stiff but not dry and fold into batter handling gently. Pour into ungreased 9 inch tube pan. Bake in slow oven (325 degrees) for 60 to 65 minutes.

Quick White Cake

1 cup sugar
 1 tablespoon melted butter
 Break one egg in a cup, fill cup with sweet milk, beat lightly with fork.
 2 cups flour
 2 teaspoons baking powder
 ½ teaspoon vanilla
 ½ teaspoon salt
 Bake in moderate oven.

Hot Milk Sponge Cake

Beat whites of 3 eggs and add 1 cup sugar. Beat again then add the beaten yolks. Beat. Add 1 cup flour, 1 teaspoon baking powder (sifted), 1 teaspoon vanilla. Add last ½ cup hot milk to which 1 rounded teaspoon of butter has been added. Bake in moderate oven.

Pineapple Upside Down Cake

- 3 tablespoons butter or margarine
- $\frac{1}{2}$ cup brown sugar, firmly packed
- pineapple slices, maraschino cherries
- $\frac{1}{4}$ cup butter or margarine
- $\frac{3}{4}$ cup sugar
- 1 egg
- $\frac{1}{4}$ cups sifted cake flour
- $\frac{1}{4}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla extract

In 9-inch heavy skillet melt butter or margarine with brown sugar. Cool slightly. Arrange pineapple slices on sugar mixture; garnish with maraschino cherries. Cream together butter or margarine and sugar until light and fluffy. Beat egg, add, mix well. Sift together flour, baking powder and salt; add alternately with milk, mixing well after each addition. Add vanilla extract. Pour batter over pineapple slices; bake in moderate oven (350 degrees) for 50 minutes. Serves six.

Banana Cake

- $\frac{1}{2}$ cup shortening
- 2 cups sugar
- 1 cup mashed bananas
- 2 eggs
- 1 cup sour milk
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder
- 2 cups flour
- 1 cup nut meats
- Pinch of salt

Cream shortening and sugar. Mash 4 bananas with fork and add gradually. Add eggs, sour milk to which soda has been added. Add flour and baking powder sifted together. Add nut meats. Bake in 2 layer pans in moderate oven for 30 minutes.

Lady Baltimore Filling

- 1 cup sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ teaspoon cream of tartar
- 2 egg whites
- 1 cup seeded raisins (cut fine)
- 1 cup chopped nut meats
- 1 teaspoon vanilla

Cook sugar, water and cream of tartar until it spins a thread. Pour gradually into stiffly beaten egg whites. Beat until stiff enough to hold a peak. Add raisins, nut meats and vanilla. Ice over top with plain boiled icing.

White Cake

- $\frac{1}{2}$ cup butter
- 2 cups sugar
- 1 cup milk
- 2 $\frac{1}{2}$ cups cake flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- 5 eggs, stiffly beaten
- 1 teaspoon vanilla
- Pinch of salt

Cream butter and sugar. Add milk alternately with flour and baking powder sifted together. Add stiffly beaten egg whites and vanilla. Bake in loaf or layer pans, in moderate oven.

Whipped Cream Cake

- 1 cup whipping cream
- 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cups cake flour
- 2 $\frac{1}{2}$ teaspoons baking powder

Whip cream until stiff, drop in eggs and whip until light as foam. Add sugar and beat again. Add salt and vanilla. Whip in flour and baking powder which have been sifted together three times. Bake in 2 large or 2 medium layer pans in moderate oven.

Red Devils Food Cake

- 2 cups sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 1 cup sour milk
- 1 large teaspoon soda
- 2 $\frac{1}{2}$ cups flour
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt

Dissolve $\frac{1}{2}$ cup cocoa in $\frac{1}{2}$ cup boiling water. Mix in order named. Bake in moderate oven being careful not to overbake.

Fruit Cake

- 2 cups white raisins
- $\frac{1}{2}$ lb. candied orange peel
- $\frac{1}{2}$ lb. candied citron
- 2 $\frac{1}{2}$ lbs. candied lemon peel
- $\frac{1}{2}$ lb. candied pineapple
- $\frac{1}{2}$ lb. candied cherries
- $\frac{1}{2}$ lb. cut almonds
- 4 cups flour sifted
- $\frac{1}{2}$ teaspoon salt
- 1 cup butter
- 2 teaspoons baking powder
- 2 cups sugar
- 6 eggs
- 1 cup orange juice
- 2 teaspoons lemon extract
- 2 glasses wine (sherry)
- 1 teaspoon each, nutmeg and cinnamon

Prepare fruit day before using and soak over night in fruit juice. Chop fruit cut raisins, sift little flour over fruit and mix well with finger tips. Cream butter, gradually add sugar. Beat. Add beaten eggs. Add flour alternately with wine. Add fruit. Line greased pan with wax paper, pour in batter. Steam 5 hours, bake about 1 $\frac{1}{2}$ hours in slow oven to dry cake. Rich fruit cake is more moist if part cooking is done by steaming. Or bake in well buttered paper lined greased tube pans 2 $\frac{1}{2}$ hours at 300 degrees. When cold wrap in waxed paper. Keep in covered tin.

Lady Baltimore Cake

- 1 cup butter
- 2 cups sugar
- 1 cup sweet milk
- $\frac{3}{4}$ cups flour
- 2 teaspoons vanilla
- 6 egg whites
- Pinch of salt

Cream butter gradually, add sugar. Add milk alternately with flour in which the baking powder has been sifted. Add the vanilla and fold in the stiffly beaten egg whites. Bake in moderate oven.

Carmel Layer Cake

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 2 eggs, well beaten
- $\frac{1}{2}$ cup milk
- 1 $\frac{3}{4}$ cups sifted cake flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt

Cream butter thoroughly, add sugar and cream well. Add well beaten eggs and flour alternately with milk. Add vanilla. Bake in 2 layer pans in moderate oven. Put together with carmel frosting.

Cup Cakes

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 3 egg yolks
- 3 egg whites
- $\frac{3}{4}$ cup milk
- 2 cups pastry flour (sifted)
- 2 $\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon vanilla, lemon or almond extract
- $\frac{1}{2}$ teaspoon salt

Cream butter slowly adding sugar, then beaten egg yolks. Sift flour and baking powder 3 times. Add alternately with milk. Add well beaten egg whites and flavoring. Bake in cup cake tins in moderate oven.

Chocolate Angel Food

2 cups egg whites
 1½ cups sifted sugar
 ¼ teaspoon salt
 ¼ cup cocoa
 1 teaspoon cream of tartar
 1 teaspoon vanilla

Sift flour several times. Sift cocoa several times. Combine the two and sift 3 times. Beat egg whites on large platter with flat wire beater. Add salt, cream of tartar, combine beating until egg whites are stiff, not dry. Fold in sifted sugar, vanilla, then flour. Fold carefully into ungreased angel food tin. Bake in moderate oven 50 to 55 minutes. Remove from oven, invert pan until cake is cool.

Chocolate Cake**FIRST PART:**

½ bar unsweetened chocolate cut in pieces
 ½ cup sugar
 ½ cup milk
 Stir until dissolved and cook mixture to boiling point. Remove from fire and cool.

SECOND PART:

½ cup butter
 1 cup sugar
 2 eggs
 1 cup milk
 2 cups sifted cake flour
 1 level teaspoon soda
 1½ teaspoons baking powder
 2 teaspoons vanilla
 3 tablespoons hot water

Cream butter thoroughly, beat in sugar. Add 1 egg at a time and beat well. Add chocolate mixture and vanilla. Add sifted dry ingredients alternately with milk. Add hot water last. Pour into buttered, lightly floured three 9 inch layer tins. Bake in moderate oven. Or in 16 inch cake pan and bake. Use boiled white frosting.

Chocolate Cake

Cream together:
 ¾ cups sugar
 ¾ cup shortening
 2 eggs
 Sift together:
 1 teaspoon soda
 1 teaspoon salt
 ½ cup cocoa
 ½ teaspoon cinnamon
 1½ cups sour milk
 1 teaspoon vanilla

Bake in large loaf tin, 45 minutes in moderate oven. Do not overbake.

Sunshine Cake

1½ cups pastry flour
 1½ cups sugar
 1½ cups water
 6 eggs
 1 teaspoon cream tartar
 2 teaspoons vanilla

Boil sugar and water until its spins a thread. Beat whites of eggs, adding pinch of salt and cream of tartar, to a stiff froth. Stir boiling mixture into egg whites. Add well beaten yolks, flour, sifted 5 times, and flavoring. Bake in slow oven for one hour.

Double Chocolate Cake

Sift together in bowl:
 1½ cups cake flour
 1½ cups sugar
 1½ teaspoons baking powder
 ¾ teaspoon soda
 1 teaspoon salt
 Add:
 ½ cup vegetable shortening
 1 cup milk
 1 teaspoon vanilla
 Beat vigorously.
 Add:
 2 unbeaten eggs
 2 squares unsweetened chocolate (melted)

Beat again. Bake in moderate oven 30 to 35 minutes.

Butter Cake

Sift together:
 2 cups cake flour
 1½ cups sugar
 ¾ teaspoon baking powder
 1 teaspoon salt
 Add:
 ½ cup vegetable shortening
 ½ cup milk
 1½ teaspoons vanilla
 Beat vigorously.
 Add:

3 unbeaten egg whites
 Beat vigorously. Bake in layer tins in moderate oven 25 to 30 minutes.

Fruit Cake

2 cups sugar
 1 cup molasses
 2 cups shortening
 1 cup sour cream
 5 eggs
 Juice and rind of 1 lemon
 2 large teaspoons soda
 1 teaspoon cinnamon
 1 teaspoon cloves
 1 teaspoon allspice
 2 lbs. raisins
 2 cups nut meats
 Flour to make a stiff dough
 Bake in slow oven.

Devils Food

1½ cups sugar
 ¾ cup lard
 1 cup butter
 Pinch of salt
 ¾ cup sour milk
 2 eggs
 1 teaspoon soda
 4 tablespoons cocoa
 2 cups flour
 1 cup hot water
 ¾ cup nut meats
 Cream sugar and lard. Add 2 egg yolks and egg white (save other egg white for frosting). Add soda to sour milk and mix with batter. Add cocoa and flour. Lastly add hot water and nut meats. Bake in moderate oven.

Boiled Raisin Cake

2 cups brown sugar
 4 tablespoons shortening
 2 cups hot water
 1 cup raisins
 1 teaspoon each nutmeg, cinnamon
 Mix above ingredients and boil from 3 to 5 minutes. Cool. Add 1 teaspoon soda, ¼ teaspoon salt, ¾ cups flour. Bake in moderate oven.

Date Devils Food

Cook:
 ¾ cup sour milk
 2 tablespoons cocoa
 1 egg
 Then add:
 1 cup sugar
 1 tablespoon butter
 ¾ cup sour milk
 1 teaspoon baking powder
 1½ cups flour
 ¾ teaspoon salt

Bake in loaf pan and cover with this filling:

1½ cups hot water
 1 package dates
 1 cup brown sugar
 Butter size of egg
 ½ cup flour
 1 cup nut meats

Boil together. When cool place on top of cake. Serve with whipped cream.

Brown Sugar Cake

2 cups sugar (brown)
 ¾ cup shortening
 1 cup sour milk
 1 large teaspoon soda
 1 teaspoon cinnamon
 2 eggs
 Salt
 2½ cups flour
 1 cup raisins
 ¾ cup nut meats
 Bake in moderate oven.

Prune Cake

- 1½ cups sugar
- 2 cups sour milk
- 3 cups prunes
- 2 egg yolks
- 4 tablespoons butter
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1½ teaspoons soda
- 2 cups flour
- 1 cup buttermilk

Cook, drain and chop prunes. Melt butter, add eggs and sugar. Beat well. Add prunes and milk, then add dry ingredients. Bake in moderate oven.

Date Cake

- ½ cup butter (soft)
- 2 eggs
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon soda
- 2 cups flour

Pour 1 cup boiling water over 1 cup dates. Add soda and let cool. Beat eggs, add sugar and butter, then add the date mixture. Lastly add flour and baking powder. Nut meats may be added. Bake in slow oven.

Red Devils Food

- ½ cup butter
 - 1½ cup sugar, cream together
 - 1 teaspoon vanilla
 - ½ teaspoon salt
 - 2 squares chocolate, melted
 - 2 cups cake flour
 - 1 cup cold water
 - 2 eggs, beaten
 - 1 teaspoon soda
 - ½ teaspoon baking powder
- FILLING:**
 ½ cup dates
 ½ cup water

Cook until thick and spread between layers. Two layers, bake 30 minutes at 375 degrees.

Orange Sponge Cake

- 4 eggs, well beaten
- 2 cups sugar
- 2 cups flour
- 2 teaspoons baking powder
- 1 cup milk
- 1 tablespoon butter
- ½ teaspoon salt
- Grated rind of 1 orange (orange flavoring may be used)

Sift dry ingredients together 4 times. Heat milk to boiling point and add butter. Cool a little and add to eggs. Add dry ingredients. Bake in layer tins. Makes thin batter. Use orange filling.

Butter Nut Cake

- 1½ cup sugar
- 1 cup rich sour milk
- ½ cup molasses
- 1 tablespoon shortening
- 2 eggs
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- 1 teaspoon soda
- 1 cup butter nuts
- 2 cups flour
- ½ teaspoon salt

Mix all together and bake in moderate oven.

Spice Cake

- 2 cups brown sugar
- ½ cup butter
- 2 whole eggs and yolks of 2 eggs
- 1 cup sour milk
- 2½ cups cake flour
- 1 teaspoon each of soda, nutmeg, cinnamon
- ½ teaspoon each of cloves, allspice and salt

- FROSTING:**
 1 cup granulated sugar
 ½ cup water

Cook until it threads. Then stir in the well beaten whites of 2 eggs and 1 cup chopped raisins.

Spice Cup Cakes

- 2 cups cake flour
- ½ teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon nutmeg
- 1 teaspoon cinnamon
- ¾ cup butter
- 1½ cup sugar
- 2 teaspoons grated chocolate
- ½ cup sour milk
- 3 eggs
- 1 cup nuts, chopped fine
- 1 teaspoon vanilla
- ½ teaspoon lemon
- Salt

Sift flour once, measure and sift 3 more times. Take out level tablespoon flour and mix with nuts. Add all dry ingredients and sift thoroughly with balance of the flour. Cream butter until waxy. Add sugar gradually and cream together. Stir egg yolk into sour milk, add alternately small portions at a time. Dry ingredients and sour milk and egg yolks to butter-sugar mixture. Add whites last.

Schaum Torte

- 6 egg whites
- 2 cups sugar
- 1 teaspoon vanilla
- ½ teaspoon cream of tartar
- 1 tablespoon vinegar

Beat egg whites lightly, add cream of tartar and beat stiff. Slowly add sugar, vinegar, beat ten minutes. Drop on greased baking sheets. Bake in very slow oven 45 minutes. When cold, split and fill with fruit or ice cream.

Date and Walnut Cake

- 1 cup powdered sugar
- 4 eggs, yolks
- 1 lb. dates
- 1 cup nuts
- 4 tablespoons flour
- 1 teaspoon baking powder
- Add whites last.

Chocolate Angel Food

- 1½ cups egg whites
- 1 tablespoon cold water — beat
- When frothy add:
- 1½ teaspoon cream of tartar

Beat until points are formed. Add vanilla. Add 2 cups sugar and ½ cup cocoa, sifted together 4 times. Beat. Add 1 cup flour and ½ teaspoon salt sifted together 4 times. Preheat oven to 400 degrees, when cake is put in set it at 375 degrees. Bake 30 minutes.

Food for the Gods

- 6 yolks of eggs beaten until very light
- 2 cups white sugar
- 1 cup finely chopped dates
- 1 cup walnuts, chopped
- 9 tablespoons finely rolled cracker crumbs mixed with 2 teaspoons baking powder
- Whites of 6 eggs, whipped stiff

Bake in sheet in very slow oven about 1½ hours. Serve with whipped cream.

Tomato Soup Cake

- 1 cup sugar
- ½ cup butter
- 1 whole egg
- 1 can tomato soup
- ½ teaspoon soda
- 2 cups bread flour
- ½ cup chopped nuts
- 1 cup raisins
- 1 teaspoon baking powder
- Pinch of salt
- Nutmeg, cloves and cinnamon

Cream butter, sugar, add egg. Mix soda with soup. Add dry ingredients. Bake slow one hour in loaf cake pan.

- FROSTING:**
 2 packages cream cheese
 ½ teaspoon lemon rind
 2 cups confectionery sugar
 Blend thoroughly.

Cinnamon Fluff

- ½ cup sugar
- ½ cup butter
- 2 eggs, well beaten
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1½ cups flour
- 2 teaspoons cinnamon

Cream the butter and sugar together, then stir in the eggs. Sift the flour before measuring, then sift together 3 times all the dry ingredients. Add these alternately with the milk and beat one minute. Put the mixture in a buttered baking dish and put aside until topping is made. For the topping, mix together ½ cup sugar, 1 tablespoon butter, and 1 teaspoon cinnamon. Spread this over the batter and bake in a slow oven for about 30 minutes or until tester comes out clean.

Sour Cream Cake

- 1 cup sugar
- 1 cup sour cream
- 2 eggs
- 1 cup raisins
- 1 teaspoon each of nutmeg, cinnamon, baking powder
- ½ teaspoon each of cloves and soda
- 2 cups flour
- Vanilla
- Pinch of salt
- Bake in layers.

Orange Cake or Cup Cakes

- ¼ cup butter
- ¼ cup sugar
- 1½ cups flour
- 2 eggs
- Grated rind of 1 orange
- ½ cup sweet milk
- 1½ teaspoons baking powder — add last
- Salt
- Fill muffin tins ¾ full. Bake 25 or 30 minutes.

Fruit Cakes

- 2 lbs. dates
- ½ lb. candied cherries
- 1 lb. walnuts
- 1 lb. Brazil nuts or filberts (whole)
- 1½ cups sugar
- 1½ cups flour
- 1 teaspoon baking powder
- Salt
- 4 large eggs beaten, add last
- Bake one hour at 275 degrees.

Date Cake

- 1 cup sugar
- 1 or 2 eggs
- 2 tablespoons butter
- 1 cup milk
- 2 raw apples chopped
- 1 teaspoon cocoa
- 1 teaspoon soda
- 1 lb. dates and ½ cup nuts
- 1½ cup flour

Cherry Cake

- 1½ cup sugar
- ½ cup butter
- ½ cup nuts
- 1 bottle maraschino cherries
- Salt
- 2 teaspoons baking powder
- ½ cup milk
- 4 egg whites
- 2½ cups flour
- Add juice of cherries to milk.

Apple Sauce Cake

- 1 egg
- ½ cup butter
- 1½ cups applesauce (sweetened or unsweetened)
- 1 cup nuts
- 1 cup raisins
- 1 teaspoon cinnamon, cloves, allspice
- 2 teaspoons soda (dissolved in apple sauce)
- 1½ cups flour

Ice Box Torte

- 3 egg whites beaten stiff
- 1 envelope of Knox gelatin soaked in 2 tablespoons cold water, 3 minutes, add ½ cup hot water, let stand until cool.
- ½ cup sugar
- 1 cup cream, whip until stiff
- 1 teaspoon vanilla
- 1 10c can crushed pineapple
- 1 bottle maraschino cherries — 10c

Line pie plate with ground coconut wafers. Fill with mixture and let stand 12 to 24 hours in ice box. Put crumbs on top, too.

Chocolate Cake

- ½ cup butter
- 1½ cups sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- 2 cups flour — 1 cup cake flour and 1 cup bread flour, ½ teaspoon baking powder, and 1 teaspoon soda
- ½ cup sour milk
- 3 squares chocolate — put on fire until dissolved and cool
- ½ cup boiling water

Cream butter, add sugar gradually, add eggs (beaten together). Sift dry ingredients, and add alternately with milk. Add vanilla and chocolate. Bake for 45 minutes at 325 degrees.

Yellow Angel Food

- 6 egg yolks, beaten well
- ½ cup cold water
- 1½ cups sugar
- 1½ cups flour
- Pinch of salt
- 6 egg whites
- ½ teaspoon cream tartar
- Flavoring

Beat egg yolks very well. Add water and sugar gradually. Add flour sifted with salt, beat whites and cream tartar and fold in. Bake 325 degrees for one hour.

Walnut Maple Cake

- 1 cup brown sugar
- ½ cup butter
- 2 eggs
- ½ cup milk
- 2 teaspoons baking powder
- 1 teaspoon vanilla or maple
- ¼ teaspoon salt
- 1 cup chopped nut meats
- 1½ cups flour

Graham Cracker Cake

- ½ cup butter
- 1 cup sugar
- 2 egg yolks
- 1 cup milk
- 1 cup flour
- 2 teaspoons baking powder
- ½ cup cocoanut
- 1 cup graham cracker crumbs
- 1 teaspoon vanilla

Cream butter, add sugar, beaten egg yolks, milk, sifted flour, and baking powder. Beat well, add cocoanut and cracker crumbs and mix quickly, flavor. Fold egg whites in last.

White Fruit Cake

- 2 cups sugar
- 1 cup butter
- 1 cup sour milk
- 1 teaspoon soda in milk
- 1 teaspoon baking powder in 3 cups flour
- Vanilla
- Whites of 8 eggs beaten and added to above mixture
- Grated rind of 1 lemon
- 2 lbs. white raisins
- 1 lb. dates
- 1 lb. walnut meats
- 1 lb. mixed fruits or ¼ lb. citron, lemon peel and ½ lb. cherries
- 6 slices of candied pineapple
- 1 additional cup of flour on fruit
- Bake 1½ hours in slow oven.

Hot Milk Sponge Cake

- 1 scant cup sugar
- 2 eggs, beat well with sugar
- $\frac{1}{2}$ cup hot milk
- Pinch of salt
- 1 cup flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon cream-tartar

Nut Cake

- $\frac{3}{4}$ cup butter
- 1 cup sugar
- 6 egg yolks
- $\frac{1}{2}$ cup milk
- 1 cup chopped nuts
- $\frac{2}{3}$ cups flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon almond extra or vanilla

Beat the butter and sugar to a cream; add the well beaten yolks of the eggs, then the milk, chopped nuts and extract. Sift together the flour, baking powder and salt, and add to the other ingredients. Bake in a loaf cake pan in a moderate oven about 40 minutes. Layers, bake 25 to 30 minutes.

Apple Sauce Cake

- 1 $\frac{1}{2}$ cups apple sauce
- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 1 cup raisins
- $\frac{1}{2}$ teaspoon cinnamon, cloves, nutmeg and salt
- $\frac{1}{2}$ cup citron
- $\frac{1}{2}$ cup dates
- 1 $\frac{1}{2}$ cup nuts
- 3 cups flour
- 2 teaspoons soda

Use apple sauce sweetened as it is for table. Cream butter and sugar. Cut fruit and mix with 1 cup of flour. Sift soda in remaining flour. Bake slowly. Will keep for some time. Especially good with old-fashioned walnuts.

Spice Cake

- 1 cup sugar
- 1 egg
- Shortening, size of an egg
- 1 cup sour milk
- Spices to suit taste
- 1 teaspoon soda
- 1 teaspoon baking powder
- Nuts and raisins, if desired
- 2 cups flour
- Flavoring

Sponge Cake

- 1 cup sugar
- 1 cup flour
- 5 to 7 eggs, separated
- 1 teaspoon vanilla
- 1 teaspoon cream of tartar

Beat egg whites to a foam. Add cream of tartar. Beat very stiff, add sugar, then beaten egg yolks. (Fold in but do not stir.) Then fold in flour and vanilla.

Happy Day Cake

- Measure into sifter:
- 2 $\frac{1}{2}$ cups sifted cake flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon salt
- 1 $\frac{1}{2}$ cups sugar
- Measure into mixing bowl:
- $\frac{1}{2}$ cup shortening
- Measure into cup:
- Milk — with butter, margarine or lard use 1 cup milk minus 2 tablespoons; with vegetable or any other shortening use 1 cup milk
- 1 teaspoon vanilla
- Heave ready: 2 eggs unbeaten

Stir shortening just to soften. Sift in dry ingredients. Add $\frac{3}{4}$ cup of the milk and mix until all flour is dampened. Then beat 2 minutes. Add eggs and remaining milk and beat 1 minute longer. Bake in moderate oven about 25 minutes for layers, or about 35 for sheet cake.

Banana Puff

Allow one banana for each serving. Roll peeled banana in sugar and cinnamon and roll in rich pie crust. Bake in a very hot (450 degree) oven for 15 minutes. Serve with the following sauce:

LEMON SAUCE

- $\frac{1}{2}$ cup sugar
- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon salt
- 1 cup boiling water or pineapple juice

Juice and grated rind of $\frac{1}{2}$ lemon
1 tablespoon butter
2 tablespoons raisins, if desired
Cook sugar, flour salt and liquid over hot water for 10 minutes. Add lemon, butter and raisins. Serve hot. This sauce is also delicious served over baked and steamed puddings.

Fluffy White Cake

- $\frac{1}{2}$ cup shortening
- Almond extract
- 1 teaspoon vanilla
- 1 $\frac{1}{4}$ cups light corn syrup
- 2 $\frac{1}{2}$ cups sifted cake flour
- $\frac{1}{2}$ teaspoon salt
- 2 $\frac{1}{2}$ teaspoons baking powder
- 3 egg whites
- $\frac{1}{2}$ cup milk

Cream shortening, flavoring, syrup. Sift flour, salt and baking powder. Stir $\frac{1}{2}$ of dry ingredients into creamed mixture. Stir in rest of dry ingredients alternately with milk. Fold in beaten egg whites. Pour into cake tin and bake.

Date Torte

- 1 cup dates
- 1 cup chopped nuts
- 1 cup sugar
- 1 cup milk
- 5 tablespoons flour
- 1 large teaspoon baking powder and vanilla
- Bake slow.

Fluffy Cocoa Cake

- $\frac{1}{2}$ cup shortening
- 1 $\frac{1}{4}$ cups light corn syrup
- 2 cups sifted cake flour
- $\frac{1}{2}$ teaspoon salt
- 2 $\frac{1}{2}$ teaspoons baking powder
- 2 eggs
- $\frac{1}{2}$ cup milk
- 2 square chocolate

Cream shortening and syrup. Sift flour, salt, and baking powder. Stir $\frac{1}{4}$ dry ingredients into creamed mixture. Blend in well beaten egg yolks. Stir in rest of dry ingredients alternately with milk. Add chocolate and fold in beaten egg whites. Pour into cake tin and bake.

Fluffy Yellow Cake

- $\frac{1}{2}$ cup shortening
- 2 teaspoons orange rind
- $\frac{1}{2}$ teaspoon lemon extract
- 1 $\frac{1}{4}$ cups light corn syrup
- 2 $\frac{1}{2}$ cups sifted cake flour
- $\frac{1}{2}$ teaspoon salt
- 2 $\frac{1}{2}$ teaspoons baking powder
- 2 eggs
- $\frac{1}{2}$ cup milk

Cream shortening, flavorings, syrup. Sift flour, salt, and baking powder. Stir $\frac{1}{2}$ of dry ingredients into creamed mixture. Blend in well beaten egg yolks. Stir in rest of dry ingredients alternately with milk. Fold in beaten egg whites, pour into cake tin and bake.

Crumb Cake

- 1 cup sugar
- 2 cups flour
- $\frac{1}{2}$ cup shortening
- Mix these three things together. Take 1 cupful out and spread on top of cake before putting in oven.
- 2 eggs
- 1 cup sour milk
- 1 $\frac{1}{2}$ teaspoons soda
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cinnamon

Fruit Cake

2 cups sugar
 1 cup molasses
 2 cups drippings
 1 cup sour cream
 5 eggs
 1 lemon rind and juice
 2 heaping teaspoons soda
 1 teaspoon cinnamon
 1 teaspoon cloves
 1 teaspoon allspice
 1 lb. raisins, 1 lb. large and 1 of small
 2 cups of nut meats
 Flour to make a stiff dough

Cheese Torte

FILLING: 2 lbs. cottage cheese, 1 cup sugar, and 1 tablespoon flour, 4 eggs beaten separately, grated rind and juice of 1 lemon, $\frac{1}{2}$ cup cream or rich milk.

CRUST: 3 cups graham cracker crumbs, 1 teaspoon cinnamon, melted butter enough to make a paste. Line torte pan with this paste, put in filling and cover with crumb paste. Bake in moderate oven.

Prune Cake

Cream with 2 tablespoons boiling water, 1 cup sugar and $\frac{1}{2}$ cup butter. Add 3 eggs beaten light, 4 tablespoons sour cream or milk, 1 level teaspoon soda. Sift together and add 2 cups flour (can use $\frac{1}{2}$ cake flour), 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon nutmeg. Beat. Add 1 cup chopped prunes and 4 tablespoons prune juice. Bake in 2 layers at 375 degrees for $\frac{1}{2}$ hour.

FILLING: 2 eggs, 1 $\frac{1}{2}$ cups sour cream, 1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup nuts, 1 tablespoon flour, lump butter, and vanilla. Boil together the eggs, cream, sugar and flour until thick. Add nuts, raisins, butter and vanilla. Beat until fairly cool and spread on cake.

Chocolate Marshmallow Roll

4 egg yolks
 3 egg whites
 1 cup sugar
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ teaspoon salt
 1 cup flour
 $\frac{1}{2}$ square chocolate
 1 teaspoon vanilla
 1 teaspoon baking powder

Beat eggs until light. Add sugar and beat until creamy. Stir in chocolate then milk. Sift dry ingredients and stir into first mixture. Add vanilla. Pour batter into well greased shallow pan. Bake in moderate oven for 15 or 20 minutes, then turn out on a slightly damp cloth. Spread filling on, roll up and leave until cold.

Filling for Chocolate Marshmallow Roll

20 marshmallows
 1 cup sugar
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ cup boiling water
 1 egg white
 Pinch of salt

Mix sugar and water and boil without stirring until mixture forms a ball in water. Melt marshmallows in double-boiler, pour syrup slowly on egg white, beating constantly. Add marshmallow and vanilla. Beat stiff until nearly cold. Serve with whipped cream.

Sponge Cake

3 eggs
 1 cup sugar
 2 tablespoons lard
 1 teaspoon baking powder
 1 cup flour
 $\frac{1}{2}$ cup hot water

Beat sugar in eggs gradually with the egg beater. Add flour and baking powder. Add hot water last.

White Cake

1 cup sugar
 2 eggs
 1 cup sweet cream
 2 teaspoons baking powder
 2 cups flour
 Pinch of salt and flavoring
 Bake in layer or loaf tins.

Chocolate Cake

Dissolve 5 tablespoons of chocolate in 5 tablespoons of boiling water.

$\frac{1}{2}$ cup milk
 4 egg yolks, beaten well
 1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter and lard
 Cream the above and then add cocoa or chocolate.

2 teaspoons baking powder
 1 teaspoon salt
 1 $\frac{1}{2}$ cups flour

Mix the above, then add to previous mixture.

At last add beaten whites with 1 teaspoon of vanilla. Makes 2 layers.

Blitz Torte Cake

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
 1 cup flour
 4 egg yolks
 3 to 5 tablespoons sweet milk
 1 teaspoon baking powder

Spread in 2 deep layer tins. Beat the whites of eggs, add 1 cup of powdered sugar or white sugar, and a pinch of baking powder. Spread this over the dough. Then spread nut meats on top of egg whites before putting in oven. Bake 20 to 25 minutes.

FILLING FOR CAKE:

1 egg
 1 cup milk
 1 tablespoon sugar
 1 tablespoon cornstarch or enough to thicken

Mock Angel Food Cake

1 cup sugar
 1 cup flour
 2 teaspoons baking powder
 Sift above together 4 times, then pour over:
 1 cup scalded milk (not boiled)
 2 beaten egg whites
 Fold in just before putting in oven.
 Add pinch of salt.

Devils Food Cake

1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sour milk
 ($\frac{1}{2}$ cup sour cream may be substituted for shortening and sour milk)
 2 eggs (omit if desired)
 2 teaspoons soda
 4 tablespoons cocoa
 2 cups flour, last added
 1 cup boiling water
 Flavoring

Economical Gold Cake

2 cups sifted cake flour
 2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup butter or shortening
 1 cup sugar
 3 egg yolks, beaten until very thick and lemon colored
 $\frac{1}{2}$ cup milk
 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together 3 times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Bake in greased pan 8x8x2 inches, in moderate oven (350 degrees F.) 55 to 60 minutes. Spread with 7-Minute Frosting.

Orange Cake

2 eggs
1 cup sugar
1 cup sour cream
 $\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cup flour
1 teaspoon soda

1 cup raisins
1 orange
Squeeze orange and save juice.
Grind orange pulp and raisins together. After baked, mix orange juice and $\frac{1}{2}$ cup sugar and spread on top of cake while hot.

— NOTES —**FROSTINGS****Seven-Minute Frosting**

1 cup sugar
1 egg white
4 tablespoons water

Set over boiling water, beating all the time while boiling, until stiff enough to spread. Let cool and add flavor.

Browned Butter Icing

Melt, then keep over low heat until golden brown, $\frac{1}{2}$ cup butter. Remove from heat. Blend in 2 cups sifted powdered sugar, 2 tablespoons cream, 1 $\frac{1}{2}$ teaspoons vanilla. Stir in 2 tablespoons hot water. Stir until of a consistency to spread. If it gets too thick to spread warm slightly over hot water.

Chocolate Deluxe Icing

Beat until fluffy, 1 large unbeaten egg, 2 cups confectioner's sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup soft shortening, 2 squares unsweetened chocolate melted.

Pineapple Frosting

2 cups powdered sugar
 $\frac{1}{2}$ cup grated pineapple
2 tablespoons melted butter
2 tablespoons lemon juice

Brown Sugar Frosting

3 cups brown sugar
 $\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cups cream
1 tablespoon corn syrup
1 teaspoon vanilla

Mix all ingredients thoroughly. Cook mixture to soft ball stage. Remove from fire and beat until creamy, add flavoring. Ready to use.

Frosting

1 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup water
Pinch of cream of tartar

Boil until it strings from a spoon. Beat whites of 2 eggs with pinch of salt (beat stiff), add boiled syrup and beat together.

Fluffy Orange Frosting

2 $\frac{1}{2}$ cups sugar
7 tablespoons water
 $\frac{1}{2}$ teaspoon cream of tartar
3 egg whites
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon yellow coloring
1 $\frac{1}{2}$ teaspoons vanilla
2 teaspoons grated orange rind

Combine first four ingredients in top of double boiler, beat slightly to mix. Place over boiling water, beat with rotary beater until mixture will hold peak (about 7 minutes). Remove from boiling water add other ingredients. Beat until thick and cooled.

Banana Frosting

Pulp of 1 ripe banana
2 cups confectioner's sugar
 $\frac{1}{4}$ teaspoon almond extract

Sift sugar, slowly add to mashed bananas. Blend to smooth paste. Add flavoring.

Nutmeg Cream Frosting

Blend 1 cup sugar and $\frac{1}{2}$ cup sour cream, stir and cook 1 minute. Cool and add $\frac{1}{2}$ teaspoon nutmeg and beat until white and thick. Add few drops vanilla.

Boiled Frosting with Corn Syrup

2 cups granulated sugar
 ¼ cup white corn syrup
 ½ cup shredded coconut
 2 egg whites
 6 tablespoons water
 Vanilla, lemon or almond extract
 Boil sugar, syrup and water together until soft ball stage when tested in cold water. Slowly pour mixture into stiffly beaten egg whites, beating constantly. Add flavoring, beat until quite cool. Chopped nuts or raisins or shredded coconut may be used for filling. Frosting may be kept several days if poured in glass jar and placed in refrigerator. When ready to use place bowl in pan of hot water, beat.

Boiled Frosting

2 cups granulated sugar
 ½ cup water
 3 egg whites
 1 teaspoon vanilla, lemon or almond extract
 Stir sugar and water until dissolved, boil until thread stage. Slowly pour mixture (while hot) into stiffly beaten egg whites, beat constantly. Add flavoring.

French Caramel Frosting

Cook 1½ cups brown sugar, ½ cup cream and ½ teaspoon butter to soft ball when tested in cold water. Cool. Add ½ teaspoon vanilla and beat.

Cocoa Frosting

1 cup confectioner's sugar
 2 tablespoons cocoa
 2 tablespoons melted butter
 3 tablespoons hot coffee
 ½ teaspoon vanilla
 Pinch of salt
 Blend sugar, cocoa, and butter. Add enough hot coffee to make smooth mixture, add flavoring. Dip knife in hot coffee when frosting cookies.

Cooked Brown Sugar Frosting

½ cup light brown sugar, pack in cup
 2 egg whites, unbeaten
 1½ cups white sugar
 4 tablespoons cold water
 ½ teaspoon vanilla
 1 tablespoon corn syrup
 ½ teaspoon cream of tartar

Blend sugar and all ingredients in the top of a double boiler. Stir the mixture and place over rapidly boiling water, do not let water touch the upper pan. Beat vigorously with rotary beater until mixture will stand firm on beater, about 8 minutes. Remove from fire, beat vigorously until cool.

Uncooked Brown Sugar Confectioners Frosting

3 tablespoons butter, cream thoroughly
 1½ tablespoons boiling water
 1½ cups light brown sugar

Stir the water and vanilla into the butter. Slowly beat in the sugar. Add vanilla and beat the mixture to a creamy consistency and spread on cake.

Never Fail Frosting

1 cup sugar
 2 egg whites
 ½ teaspoon cream of tartar
 3 tablespoons cold water
 ½ teaspoon vanilla

Place sugar, unbeaten egg whites, cream of tartar and water in top of double boiler. Use rotary beater and whisk briskly while cooking mixture. Place over vigorously boiling water but do not let water touch upper pan. Beat until mixture will stand in a peak on beater. Remove from fire. Beat, add vanilla.

Cocoa Frosting

1 egg
 2 cups sifted powdered sugar
 (scant)
 2½ tablespoons cocoa
 ¼ teaspoon salt
 Butter size of walnut, softened
 1 teaspoon vanilla
 1 tablespoon cream
 Beat egg until foamy and blend all the ingredients except cream, stirring vigorously. Add cream and beat until consistency to spread. Add vanilla.

Seven Minute Frosting

2 egg whites
 1½ cups sugar or 2 cups brown sugar
 1 tablespoon white corn syrup
 4 tablespoons cold water
 1 teaspoon vanilla
 Pinch of salt
 ½ teaspoon cream of tartar
 Beat egg whites, salt, sugar and all ingredients in top of double boiler. Place over boiling water, use rotary beater and beat briskly until mixture will stand in peak. Remove from water, cool few minutes. Add vanilla, beat until cold. If too stiff, add hot water by teaspoon, beat briskly.

Cocoa Fudge Frosting

½ cup cocoa
 ¾ cup milk
 2 cups granulated sugar
 ¼ teaspoon salt
 ½ teaspoon cream of tartar
 1 tablespoon light corn syrup
 1 tablespoon butter
 ½ teaspoon vanilla

Blend the cocoa and milk over low heat, stirring constantly. Add the sugar, salt and corn syrup, stir until mixture boils. Cook to a soft ball when tested in cold water. Remove from fire, add butter and vanilla. Cool mixture to lukewarm and beat until mixture thickens, about 10 minutes. Use rotary beater.

Cocoanut Sour Cream Frosting

2 cups light brown sugar
 ½ teaspoon vanilla
 1 cup sour cream
 1 tablespoon white corn syrup
 ½ teaspoon maple flavoring

Boil sugar and cream until mixture forms soft ball when tested in cold water. Remove from fire to cool, add flavoring, beat until right consistency to spread.

Marshmallow Frosting

Follow recipe for boiled frosting, add 1 cup of cut marshmallows after beating in the hot syrup. Use rotary beater and beat well. Add 1 teaspoon vanilla. Will keep in covered glass jar in refrigerator. Place in bowl and set in pan of hot water. Add tablespoon boiling water and beat briskly with spoon.

Boiled Chocolate Frosting

1 cup granulated sugar
 ½ cup cocoa
 3 egg yolks
 5 tablespoons cream
 1 teaspoon vanilla
 ½ teaspoon cream of tartar

Blend all ingredients, bring to boiling point. Remove from fire. Cool, add vanilla. Use rotary beater, beat until mixture thickens sufficiently to spread.

Fudge Frosting

½ cup light corn syrup
 2 cups sugar
 ½ teaspoon cream of tartar
 ½ cup cocoa
 ½ cup top milk
 2 tablespoons butter
 1 teaspoon vanilla

Mix sugar and cocoa, add milk, cook until soft ball stage. Remove from fire, add butter and vanilla. Let cool. Beat until creamy.

— NOTES —

CANDIES

RULES FOR CANDY-MAKING

• Have everything in readiness before beginning. • For best results, use utensils kept for candy making only. They need not be expensive, simply smooth, bright and, if enameled, free from cracks and chipped surfaces. • Never stir your syrup after the sugar is dissolved. • Never allow the crystals to remain on the sides of the saucepan, but wipe away carefully with a damp sponge. • Do not shake or move the pan while the syrup is boiling, or it may grain. • Stir fondant constantly while melting, or it will form a clear syrup. • Make fondant one day, make into candy the next. • If sugar grains, reboil and use for old-fashioned cream candy or plain sugar taffy. • If fondant grains, you have boiled it too long. Add water and boil again. • Cool fondant in a cool dry place, not the refrigerator.

Fondant

(The foundation of all cream candies)

4 cups granulated sugar
 ½ teaspoon cream tartar
 1½ cups boiling water

Place sugar in sauce pan, add cream tartar, pour over this the boiling water, dissolve thoroughly, and boil without stirring until it will form a soft ball when dropped in cold water. Set aside until blood warm. Stir until creamy, turn out on large platter or marble slab, and knead. Place in bowl, cover with a damp cloth and set away until needed.

Creamed Walnuts

Press two halves of walnuts on opposite sides of a ball of flavored fondant, flattening it between them.

Creamed Dates

Slit side of date with sharp knife and remove seed. Fill the cavity with a small roll of fondant.

Chocolate Cream Drops

Form fondant, flavored with a few drops of vanilla, rose, or any preferred flavoring, into small balls and set aside to harden. Melt a cake of sweet chocolate, add a small lump of paraffin about the size of a marble, and drop fondant balls into it, removing quickly by slipping a fork under. Lay on waxed paper, or better, on greased wire screen.

Perfection Caramels

2 cups granulated sugar
 2 cups cream
 1 teaspoon vanilla
 1½ cups syrup
 1 cup butter
 1 cup chopped nuts

Cook sugar, syrup half the cream and butter together. When it boils, stir in the rest of the cream, but do not allow boiling to cease. Test for a firm ball in cold water. Add vanilla and nuts. Turn into buttered tin. When nearly cold, cut into cubes and wrap in waxed paper.

Divinity

2 cups sugar
1 cup nut meats
½ cup syrup
¼ cup boiling water
Whites of 2 eggs, well beaten

Boil sugar, syrup and water until it forms a hard ball in water. Then pour slowly over whites of eggs and beat until cool enough to pour into platter. When nearly finished, add nuts and small pinch of salt.

Uncooked Fondant

1 cup sifted confectioner's sugar
1 egg white

Place egg without beating in shallow bowl, add sugar, teaspoon at a time, mixing each teaspoonful thoroughly before adding more. If egg white is large it may be necessary to add more sugar. Work it in until the whole is stiff enough to roll into little balls in the fingers. This fondant may be used the same as cooked fondant, except where the recipe calls for melted fondant.

Reception Wafers

Melt fondant in a double boiler, stirring constantly until soft and creamy. After coloring and flavoring, drop from tip of teaspoon on waxed paper.

Peppermint — leave fondant white, flavor with peppermint.

Wintergreen — color delicate pink, flavor with wintergreen.

Cinnamon — color deep pink, flavor with cinnamon.

Clove — color red, flavor with clove.

Lemon — color light green, flavor with lemon and a few drops of lemon juice.

Orange — color orange, flavor with orange and a few drops of orange juice.

Lime — color light green, flavor with lime juice.

Bonbons

Melt a small quantity of fondant in a double boiler, stirring constantly until fondant becomes soft and creamy. Flavor and color, using coloring matter sparingly, as bonbons must be of a very delicate shade. Have ready whole nut meats, drop in one at a time, stir them around until completely covered with cream, lift out on a fork and place on waxed paper.

Fruit Loaf

Take one-half batch of fondant, flavor with vanilla, and knead in ½ cup each of chopped candied pineapple, candied cherries, almonds and walnuts, and a small amount of candied citron and orange peel. Form into loaf, set aside to dry, and slice as wanted.

New Sweet "Divinity"

First saucepan:

1 cup syrup
3 cups sugar
¾ cup water

Second saucepan:

1 cup sugar
½ cup water

The following ingredients as directed below:

3 eggs (whites only)
1 cup chopped nuts
1 teaspoon vanilla

Cook the contents of the first saucepan till it forms a soft ball when tested in cold water. Pour over the beaten whites and beat briskly. Start the second saucepan and cook till it threads. Continue beating contents of first saucepan and when ready to turn out, add slowly the contents of second saucepan, beat again and add the nut meats and vanilla. Drop from teaspoon onto waxed paper.

Sea Foam

3 cups light brown sugar
1 cup nut meats
1 teaspoon vanilla
1 cup cold water
1 tablespoon vinegar
2 egg whites

Place ingredients, except egg whites, in saucepan, bring to boil gradually, do not stir after once heated. Boil steadily until a little dropped in cold water forms a hard ball. Remove from fire. Beat stiff the whites of the eggs and when the syrup has stopped bubbling, pour on the eggs slowly, and beat well. When it begins to stiffen, flavor with vanilla and add chopped nut meats. Drop on waxed paper or turn into greased pan and mark in squares.

Cream Caramels

1 cup cream
¾ cup sugar
4 tablespoons butter
2 tablespoons corn starch
½ cup syrup
1 teaspoon vanilla
2 tablespoons flour

Put sugar, syrup and half the cream into saucepan and stir constantly till it boils; add rest of the cream slowly. Do not let boiling cease. Cook till a soft ball forms in cold water. Add the flour, corn starch and butter creamed together, and continue to cook till a firm ball forms in cold water. Turn into buttered tins, and mark in squares when cool. Nuts may be added if desired.

Peanut Cream Candy

½ cup syrup
¼ teaspoon cream tartar
1½ cups sugar
¼ cup hot water

Boil without stirring until it threads. When partially cool, add 1 cup chopped peanuts and beat until creamy.

Candied Cranberries

1 cup water
1 quart cranberries
4 cups sugar

Place water and sugar in a saucepan and boil for 5 minutes; wash and drain the cranberries and pick them over carefully. When the berries are thoroughly dry, spread them on a deep meat platter and pour the boiling syrup over them; let stand over night then return to the fire. Just before the syrup begins to boil, skim out the cranberries and pour boiling syrup over them again. Repeat the process three times, then drain off the syrup and roll the berries in granulated sugar. These may be used as substitutes for candied cherries.

Fruit Candy

Ten cents worth each of figs, dates, raisins, candied citron and walnut meats. Twenty cents worth of almond meats.

Put all except the almonds through the food chopper, using fine knife and grind to a paste. Mold on the mixing board with powdered sugar until stiff adding the blanched almond meats whole. Form into rolls and cut as desired. A delicious fruit candy.

Peanut Brittle

1 cup brown sugar
2 tablespoons butter
1 cup peanuts
1 cup molasses
1 tablespoon vinegar
1 tablespoon baking soda

Boil together sugar, molasses, butter and vinegar. When a little of the syrup is brittle when dropped in cold water, add a cupful of peanuts from which the inner skins have been removed. Take from fire, stir in baking soda dissolved in a little cold water, beat well, turn into greased pans.

Lemon Drops

2 cups powdered sugar
Lemon juice

Pour enough lemon juice over two cups of powdered sugar to dissolve it. Put it in a pan and boil to a thick syrup. When brittle, drop in drops on buttered plates.

Divinity Fudge

3 cups sugar
Butter size of walnut
1 cup milk
2 squares chocolate

Boil until it forms a soft ball in cold water. Cool; it is cold enough when you can hold your hand on the bottom of the dish. Beat until stiff, place on marble or buttered paper.

Orange Straws

Cut orange peel into strips with scissors. Put into cold water and boil 20 minutes. Change water, boil 20 minutes. Change water again and boil 20 minutes, making three boilings. For each cup of peel, allow one cup sugar with water to cover. Boil till it hairs, roll in granulated sugar, and place on platter to dry. Handle with tongs.

Creamy Fudge

1 cup granulated sugar
1 large tablespoon butter
½ cup cream
Vanilla flavoring
1 cup brown sugar
½ cup corn syrup
3 tablespoons cocoa

Melt butter in granite pan, add corn syrup, cream and sugar, after this has boiled a few minutes add cocoa. Stir often and test by dropping in cold water. When it will form a slightly firm ball, remove from fire, cool and beat until creamy. Drop from teaspoon in little balls on waxed paper.

Opera Creams

2 cups granulated sugar
1 cup cream
¼ teaspoon cream of tartar
Vanilla

Place sugar and cream in saucepan, when boiling point is reached, add cream of tartar. Stir constantly (always in the same direction). When soft ball will form in cold water, remove from fire and let cool. Stir, and when stiff, knead thoroughly. Roll with rolling pin, and cut in squares.

Ice Cream Taffy

3 cups sugar
¾ teaspoon cream of tartar
½ cup water (boiling)
¼ tablespoon vinegar

Boil without stirring, until when tried in cold water mixture will become brittle. Turn on well buttered platter to cool. Pull until glossy and white. Flavor while pulling.

Marshmallow Nut Fudge

2 cups sugar
4 tablespoons cocoa
1 cup milk
Five cents worth marshmallows
Five cents worth of nut meats

Boil milk, sugar and cocoa till it forms a soft ball in cold water. Then put in cool place and when cold, add marshmallows and nuts, stirring until thick.

Patience Candy

1½ cups sugar
¾ cup butter
¾ cup milk
1 teaspoon vanilla

Boil milk, 1 cup of the sugar and butter in a saucepan while you brown ¾ cup sugar in a skillet. When sugar is brown, pour contents of the sauce pan into the browned sugar. Stir all together and beat same as fudge.

Maple Delight

3 cups granulated sugar
1 cup maple syrup
1½ cups water
2 egg whites
1 tablespoon vinegar
2 cups nut meats
Vanilla

Boil two cups sugar, maple syrup, one cup water, and vinegar until a little of it hardens when dropped in cold water, add vanilla and take from fire. While this mixture has been cooking, a cup of sugar and a half cup of water should have been put over the fire in another saucepan and boiled until the mixture spins a thread from the top of the spoon, pour this, slowly over the stiffly whipped egg whites, whipping the eggs hard as you pour in the cooked mixture. Stir this into the first mixture, which should by now have cooled slightly. Beat hard until it begins to thicken, add nut meats. Drop on waxed paper or pour into buttered pans and cut in squares.

Brown Betty

3 cups brown sugar
¾ cup milk

Boil 4 minutes stirring constantly, add 1 cup black walnut meats. Take from stove and beat till it thickens. Pour into a buttered pan.

Penocha

1 cup white sugar
1 cup cream or milk
1 cup nut meats
1 cup brown sugar
Butter size of egg
Vanilla

Place sugar, cream and butter in saucepan, boil until it forms a soft ball when dropped in cold water. Beat until cool, add nut meats and flavoring.

Nut Brittle

2 cups white sugar
¾ cup water
1 tablespoon vinegar
Let cook until it begins to turn amber — do not stir or touch with spoon at any time. Turn over a tin of nut meats. Do not butter tin and do not turn into granite pan.

Velvet Molasses

3 cups sugar
3 tablespoons vinegar
¾ cup butter
1 cup water
¼ teaspoon cream of tartar
¼ teaspoon baking soda

Put into good sized saucepan sugar, water and vinegar, when boiling point is reached add cream of tartar, and when the mixture is nearly done add the melted butter and baking soda. Stir constantly during the last part of the cooking. When the crack stage has arrived, pour into buttered pans, and when cool enough to handle, pull and cut into proper lengths.

Butter Scotch

1 cup sugar
¾ tablespoon vinegar
1 cup syrup
2 tablespoons butter

Boil all except the butter, which should be added when nearly done, until brittle when dropped in cold water. Pour thinly into buttered pans.

Popecorn Balls

½ pint syrup
1 pint sugar
2 tablespoons butter
1 teaspoon vinegar

Cook until syrup hardens in cold water. Remove from stove, add ½ teaspoon soda dissolved in 1 tablespoon of hot water. Pour this over 4 quarts of popped corn. When cool put in balls.

Pralines

- 2 cups powdered sugar
- $\frac{1}{2}$ cup cream
- 1 cup maple syrup
- 2 cups pecan nut meats

Boil sugar, maple syrup, and cream until, when tried in cold water, a soft ball is formed. Remove from fire and beat until creamy. Add nut meats broken in pieces, and drop from tip of spoon, in small piles on buttered paper.

Dresden Chocolate Crumbs

Mix little by little, 1 cup stale bread crumbs, $\frac{1}{2}$ cup grated chocolate, 2 tablespoons sugar and $\frac{1}{2}$ teaspoon salt. Heat in moderate oven until crumbs are all coated.

Honey Caramels

- $\frac{1}{2}$ cup honey
- $\frac{1}{2}$ cup corn syrup
- Pinch of salt
- 1 cup milk
- 1 teaspoon butter
- $\frac{1}{2}$ cup chopped pecans

Heat the honey, corn syrup and salt to the boiling point. Add the milk gradually, stirring constantly, add butter. Cook mixture until it forms a firm soft ball when dropped into cold water. Turn into a greased pan and cut in squares when cold. Add the nuts just before turning into the pan.

Peanut Clusters

- 1 lb. sweet chocolate bars or milk chocolate
- Pinch of salt
- $2\frac{1}{2}$ cups shelled, roasted peanuts
- $\frac{1}{2}$ teaspoon vanilla

Cut chocolate fine, and place in top of double boiler with the salt, over boiling water. When chocolate is melted add nuts and vanilla. Arrange nuts in clusters on waxed paper. Chill until firm.

Stuffed Dates

- 1 lb. dates
- $\frac{1}{2}$ lb. shelled nuts
- Boiled white icing
- Cocoanut

Remove stones from dates and stuff with nut meats. Roll in boiled icing and then in cocoanut.

Cracker Jacks

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup molasses
- $\frac{1}{2}$ cup syrup
- A piece of butter

Let boil until it forms a soft ball in water. Then pour it over 4 to 5 quarts of freshly popped corn.

Uncooked Candy

- 1 cup dried apricots
- 1 cup shredded nutmeats
- $\frac{1}{2}$ cup chopped nutmeats
- $\frac{1}{2}$ teaspoon grated orange rind
- $\frac{1}{2}$ teaspoon grated lemon rind
- $\frac{1}{2}$ cup chopped dates
- 1 tablespoon lemon juice
- 1 tablespoon orange juice

Steam the apricots a few minutes. Put all the fruit and nuts and cocoanut through a food chopper. Add the grated rind and fruit juices and mix well. If the mixture is too dry, add a little more orange juice. Shape into balls about $\frac{1}{2}$ inch in diameter. Roll in granulated or powdered sugar.

Easy Peanut Brittle

- 2 cups sugar
- 1 cup white table syrup
- $\frac{1}{2}$ cup water
- $1\frac{1}{2}$ cups raw peanuts
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda

Cook sugar, syrup and water to 265 degrees, add the peanuts and continue cooking until the mixture turns a golden brown, about 290. Remove from heat and stir.

Pennuche

- 2 tablespoons butter
- 2 cups brown sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup chopped pecans, walnuts or shredded cocoanut
- Combine sugar, milk and butter.

Stir until sugar is dissolved. Boil without stirring to 234 degrees or until mixture forms a soft ball in cold water. Remove from heat, and allow to cool before beating. Beat until thick and creamy. Turn into a buttered pan and mark in squares. Add nuts or cocoanut just before turning out.

Graham Cracker Candy

- 36 graham crackers
- $\frac{1}{2}$ lb. sliced dates
- 30 marshmallows
- 1 cup chopped nuts
- 1 cup evaporated milk

Roll the crackers fine. Take out $\frac{1}{2}$ cup of crumbs. Mix the sliced dates, diced marshmallows, chopped nuts and milk. Add the graham cracker crumbs. Take the $\frac{1}{2}$ cup of reserved crumbs, and sprinkle in a shallow pan. Press the mixture into the pan to fit. Chill thoroughly and cut into squares.

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COOKIES

Ice Box Cookies

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 teaspoons cinnamon
- 2 eggs, unbeaten
- Put one in at a time.
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon soda in 2 tablespoons hot water
- $\frac{1}{2}$ teaspoon baking powder
- $3\frac{1}{2}$ cups flour
- Vanilla

Put in 2 rolls and chill, over night.
In the morning bake in moderate oven.

Oatmeal Cookies

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 2 eggs
- $\frac{1}{2}$ cup sweet milk
- 1 teaspoon soda
- 1 cup chopped raisins
- 2 cups rolled oats
- 2 cups flour
- Drop from a spoon in the pan.

Chocolate Brownies

- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ cup butter
- Pinch of salt
- 2 ounces melted chocolate
- $\frac{1}{2}$ cup sifted flour
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup broken nuts

Stir sugar into melted butter; add unbeaten egg and melted chocolate, flour and vanilla. Beat well and fold nuts in. Line square cake pan with buttered paper. Spread mixture evenly in pan, bake in slow oven. Turn out and cut in squares.

Chocolate Cookies

- 1 cup brown sugar
- $\frac{1}{2}$ cup butter or lard
- 1 egg
- Pinch of salt
- $\frac{1}{2}$ cup sour milk
- 2 squares melted chocolate
- 1 teaspoon soda
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup nut meats
- Drop into pan and bake in hot oven.

Lemon Cookies

- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 teaspoons baking powder
- 1 teaspoon lemon extract
- 1 cup sugar
- 2 tablespoons milk
- 2 cups flour
- Pinch of salt

Cream the butter, add the sugar, the eggs, well beaten, milk and lemon extract; sift the dry ingredients and add them to the mixture; chill and roll out thin, using half the dough at a time; cut in fancy shapes and bake in a moderate oven. This will make five dozen cookies.

Ice Box Cookies

- 2 cups brown sugar
- 1 cup shortening
- 2 eggs (beaten light)
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- $3\frac{1}{2}$ cups flour
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt
- 1 cup nut meats
- $\frac{1}{2}$ cup ground raisins if desired

Mix. Form into loaves. Allow to stand in cool place overnight. Bake in quick oven.

Ginger Drop Cookies

1 cup lard
1 cup sugar
1 cup molasses
1 cup milk
2 eggs
Flour to drop
1 teaspoon ginger
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
1 teaspoon soda
 $\frac{1}{2}$ cup nut meats
 $\frac{1}{2}$ cup raisins
Pinch of salt

Brown Sugar Cookies

3 cups brown sugar
1 cup shortening
2 eggs
 $\frac{1}{2}$ cup sour milk
2 teaspoons soda
Salt
 $\frac{1}{2}$ teaspoon cloves
2 teaspoons cinnamon
1 teaspoon baking powder
Flour for right consistency to roll out
Nut meats may be added if desired.
Bake in quick oven.

Date Cookies

$\frac{1}{2}$ cup lard
1 cup sugar
1 teaspoon soda, dissolved in the milk
 $\frac{1}{2}$ cup butter
Pinch of salt
1 cup sour milk
1 egg
3 cups oatmeal
Enough flour to roll
FILLING:

1 lb. stoned dates or figs, $\frac{1}{2}$ cups sugar; cover with water and boil to the consistency of jam. Cut out the cookies and place a spoonful of the dates or figs on the cookie and cover with another cookie, and bake.

Chocolate Drop Cookies

2 squares melted chocolate
 $\frac{1}{2}$ cup butter
1 cup brown sugar
 $\frac{1}{2}$ teaspoon soda
1 egg
1 teaspoon vanilla
2 cups flour
 $\frac{1}{2}$ cup sweet milk

Drop by teaspoon on baking sheet, leaving room between each cookie. Frost as desired.

Oatmeal Cookies

4 cups oatmeal
2 cups brown sugar
1 cup cocoanut
2 eggs
2 cups flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
1 cup melted butter

Brown Cookies

2 cups brown sugar
1 cup shortening
 $\frac{1}{2}$ cup sour milk
1 heaping teaspoon soda
2 eggs
Raisins or nuts
2 $\frac{1}{2}$ to 3 cups of flour
1 teaspoon cinnamon
1 teaspoon cloves
Pinch of salt

Brown Sugar Cookies

2 eggs
1 pinch salt
2 cups brown sugar
1 cup shortening (beat well)
Add $\frac{1}{2}$ cup cold water
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon soda
1 teaspoon baking powder

Add enough flour to make a soft dough. Roll.

Date Cookies

2 eggs beaten well with 1 cup sugar,
 $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon baking powder,
a little salt, 1 cup chopped nut meats,
1 lb. chopped dates. Spread on bot-
tom of pan, bake slowly and cut into
desired shapes while hot.

Ginger Snaps

1 cup shortening
1 cup sugar
1 cup molasses
1 tablespoon ginger
3 cups flour
Pinch of salt
1 tablespoon soda in a little water
Drop with teaspoon on pan.

Sour Cream Cookies

2 cups sugar
1 cup butter
Pinch of salt
1 cup sour cream
3 eggs beaten separately
1 teaspoon soda in cream
Mix soft, add nutmeg and lemon to
taste, roll thin and sprinkle sugar on
top.

German Cookies

1 egg yolk
3 tablespoons sugar
 $\frac{1}{2}$ lb. butter
3 tablespoons sherry
Flour to roll
Roll very thin, cut in fancy shapes
and put $\frac{1}{2}$ almond on top of each; bake
in moderate oven.

White Cookies

$\frac{1}{2}$ cups sugar
1 cup shortening
2 eggs
Pinch of salt
 $\frac{1}{2}$ cup sweet milk
 $\frac{1}{2}$ cup sour cream
2 teaspoons baking powder
1 teaspoon soda
Flour enough to roll

Soft Molasses Cookies

3 eggs
1 cup sugar
1 cup butter or lard
1 tablespoon soda
1 tablespoon ginger
1 teaspoon each of cinnamon and
cloves

Flour
 $\frac{3}{4}$ cup warm water
2 cups molasses
Mix dough soft as possible. Roll out.
Sprinkle with sugar and bake.

Butterscotch Cookies

1 cup brown sugar
2 cups white sugar
3 eggs
 $\frac{1}{2}$ cup shortening
1 teaspoon cinnamon
1 level teaspoon soda
 $\frac{3}{4}$ cups flour
Cream sugar and shortening. Add
beaten eggs. Add flavoring and flour.
Mix in bowl and pack in loaf tin. If
too dry add a little milk. Let chill
overnight if possible.

Raisin-Filled Cookies

1 cup sugar
2 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup shortening
1 beaten egg
1 cup sweet milk
3 teaspoons baking powder
Pinch of salt

Roll cookies out thin. Put teaspoon
filling on each and place another cook-
ie on top. Press edges together and
bake.

FILLING FOR COOKIES:

$\frac{1}{2}$ cup sugar
1 cup boiling water
1 tablespoon flour
1 cup chopped raisins

Mix sugar and flour together; add
boiling water and stir until thickened.
Cool.

Oatmeal Cookies

- 1 cup sugar
 - 2 eggs
 - 1 cup sour cream
 - $\frac{1}{2}$ cup nut meats
 - 2 cups oatmeal
 - 1 teaspoon soda
 - $\frac{1}{2}$ cup lard
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup raisins
 - 2 cups flour
- Drop in pan and bake.

Ginger Snaps

- 1 cup white sugar
 - 1 cup shortening
 - 1 cup molasses
 - 1 egg
 - 1 tablespoon soda
 - 1 tablespoon ginger
 - Flour to stiffen
- Roll into small balls with hand to about the size of an egg yolk and bake.

Ginger Snaps

- $\frac{1}{2}$ cups sugar
- 1 cup lard
- $\frac{1}{2}$ cup hot water
- 1 cup molasses
- 1 egg
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon cloves
- 2 teaspoons soda
- 2 teaspoons vinegar
- 1 teaspoon salt
- Flour

White Cookies

- 2 eggs
 - 2 cups sugar
 - 1 cup sour cream
 - 1 cup lard
 - 1 teaspoon soda
 - Nutmeg to taste
 - Little salt
- Make stiff enough to roll out. Bake.

Peanut Butter Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup lard
- 1 cup peanut butter
- $\frac{2}{3}$ cups flour
- 2 eggs (well beaten)
- 1 teaspoon soda
- 1 teaspoon vanilla
- Pinch of salt

Mix well; take by teaspoon; roll in a little ball, flatten with fork; bake in a moderate oven. Mix flour through with hand.

Ginger Creams

- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 1 cup molasses
- 2 teaspoons cream of tartar
- 1 cup sour milk
- 4 teaspoons soda
- 1 tablespoon ginger
- 1 tablespoon cinnamon
- Pinch of salt
- Flour to stiffen
- Frost if desired.

Cocoanut Jumbles

- 2 cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup butter
- 1 cup sugar
- $\frac{1}{2}$ cup milk
- 1 cup cocoanut
- 1 egg, lightly beaten
- Vanilla
- Salt

Sift flour and baking powder together, cream butter and sugar; add milk and beaten egg, add cocoanut, then flour. Roll quite thick and cut with doughnut cutter.

Ginger Cookies

- 1 cup sugar
- 1 cup lard
- 1 cup molasses
- $\frac{1}{2}$ cup water
- 2 eggs
- 1 sieve flour with salt
- 1 teaspoon ginger
- 1 teaspoon soda
- 1 teaspoon vinegar
- 1 teaspoon cinnamon

Fruit Cookies

- 3 eggs
 - 1 cup lard
 - $\frac{1}{2}$ cups raisins
 - 1 teaspoon soda
 - 5 cups flour
 - 2 cups light brown sugar
 - 6 tablespoons milk or cream
 - $\frac{1}{2}$ cup nut meats
 - 1 teaspoon spices
 - Pinch of salt
- Roll and bake in moderate oven.

Honey Cookies

- 1 cup sugar
 - 1 cup shortening
 - 1 cup honey
- Bring to the boiling point, then let cook and add:

- 2 or 3 eggs
- 1 teaspoon ginger
- Pinch of salt
- $\frac{1}{2}$ teaspoon soda
- Flour to roll

Sugar Cookies

- $\frac{1}{2}$ cups white sugar
 - 2 eggs
 - 1 pint thick sour cream
 - or 1 cup shortening
 - $\frac{1}{2}$ teaspoon soda
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon salt
 - 1 teaspoon lemon extract
- Flour to make a soft dough. Sprinkle with sugar.

Oatmeal Drops

- 1 cup sugar
 - $\frac{1}{2}$ cup butter
 - 3 eggs
 - $\frac{1}{2}$ teaspoon salt
 - 1 tablespoon cinnamon
 - 2 tablespoons molasses
 - 2 cups oatmeal
 - $\frac{1}{2}$ cup flour
 - $\frac{1}{2}$ teaspoon soda in flour
 - 1 cup raisins and nuts
- Drop dough by spoonful on greased tins and bake.

Ice Box Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup butter
- 2 eggs, well beaten
- 1 teaspoon vanilla
- Pinch of salt
- 1 scant teaspoon soda in $\frac{1}{2}$ cup hot water
- 4 cups flour
- 1 cup nut meats

Make in long roll. Put on oiled paper and let stand overnight. Slice off and bake in quick oven.

Golden Cookies

- 1 cup fat
- 2 cups brown sugar
- 2 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon vanilla
- 8 egg yolks
- 1 cup chopped figs
- 1 cup chopped nuts
- 1 teaspoon soda
- $\frac{3}{4}$ cups flour
- 1 teaspoon baking powder

Cream the fat and sugar. Add spices, salt, vanilla, and yolks. Beat two minutes, add rest of ingredients. Mix lightly. Chill dough. Break off bits and flatten down three inches apart on greased baking sheets. Bake 12 minutes in moderate oven.

Peanut Butter Cookies

- 6 tablespoons peanut butter
- 1 cup molasses
- $\frac{1}{2}$ teaspoon soda
- 1 egg
- 1 teaspoon baking powder

Beat the egg, blend with peanut butter. Add the molasses and mix thoroughly. Add the remaining ingredients. Beat well, roll out and bake.

Soft Cookies

- 2 cups brown sugar
- 1 cup lard or butter
- 2 eggs
- 1 cup sour milk
- $\frac{1}{2}$ teaspoons soda
- Spices
- Salt
- $\frac{3}{4}$ cups flour

- 1 teaspoon baking powder
- 1 cup chopped raisins

Drop in greased pan and bake in moderate oven.

White Cookies

- 2 cups sugar
- 1 cup butter or lard
- 1 cup sour cream
- 2 eggs

Flavor with nutmeg

Pinch of salt

1 scant teaspoon soda

2 teaspoons baking powder

Flour enough for soft dough

Peanut Cookies

- $\frac{1}{2}$ cups sugar
- 1 cup lard
- 3 eggs
- Pinch of salt
- $\frac{1}{2}$ cups raisins
- 1 cup chopped peanuts
- 3 tablespoons vinegar
- 1 teaspoon cinnamon
- 1 heaping teaspoon soda
- $\frac{3}{4}$ cups flour

Drop by spoonfuls on baking pan.

Drop Cookies

- 2 cups sugar
- 1 cup shortening
- 3 eggs
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ cup sour milk
- Salt
- Flour
- 1 teaspoon soda

Shorts

- 1 cup butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup flour

Cream butter, add sugar. Mix well and knead, form into a roll and slice and bake.

Butterscotch Cookies

- 1 cup brown sugar
- 2 eggs
- 1 cup of white sugar
- $\frac{1}{2}$ cup lard or butter
- $\frac{3}{4}$ cups flour
- 1 teaspoon cream of tartar
- 1 teaspoon soda dissolved in about 5 tablespoons warm water
- Pinch of salt

2 teaspoons flavoring

Boil up, let stand overnight, slice and bake.

Banana Drop Cookies

- 1 cup sugar
- 1 cup butter
- Cream sugar and butter.
- 1 teaspoon soda in $\frac{1}{2}$ cup sour cream
- Pinch of salt
- 2 well beaten eggs
- 3 very ripe bananas, mashed
- $\frac{1}{2}$ cup walnuts
- 1 teaspoon baking powder
- 2 $\frac{1}{2}$ to 3 cups flour for stiff dough

Drop by spoonfuls on baking sheet and bake in moderate oven. These cookies remain fresh a long time due to bananas.

Sour Cream Cookies

- 1 cup brown sugar
- $\frac{1}{2}$ cup shortening
- 1 egg, beaten
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ teaspoon salt
- 2 cups flour
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon soda
- 2 teaspoons baking powder
- 1 cup chopped nuts
- 1 cup raisins or more

Makes about three dozen.

Filled Cookies

- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 1 egg
- $\frac{1}{2}$ cup milk
- 2 teaspoon baking powder
- 1 teaspoon soda
- Pinch of salt
- Flour to stiffen

FILLING:

- 1 cup chopped raisins
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup sugar
- 1 teaspoon flour

Cook until thick.

Chocolate Cookies

- $\frac{1}{2}$ cups white sugar
- $\frac{1}{2}$ cup shortening
- 2 eggs
- 3 squares Bakers chocolate (melted)
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon salt
- 2 cups flour
- 1 teaspoon vanilla

Add chocolate last, and drop from teaspoon on greased pan.

FROSTING:

- 2 squares chocolate
- 1 teaspoon butter
- Powdered sugar
- Boiling water

Melt butter and chocolate together.

Sour Cream Cookies

- $\frac{1}{2}$ cup fat
- 2 cups sugar
- 1 cup sour cream
- 2 teaspoons vanilla
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- $\frac{3}{4}$ cups flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon baking powder

Cream the fat and sugar. Add cream, vanilla, nutmeg, salt and eggs. Beat two minutes. Add rest of ingredients, mixing lightly. Form in a loaf and chill. Slice, flatten, and bake 12 minutes in a moderate oven.

Sour Cream Cookies

- 2 eggs
- 2 cups sugar
- $\frac{1}{2}$ cup lard
- 1 cup sour cream
- 1 teaspoon soda
- 1 teaspoon baking powder
- Salt
- Nutmeg
- Flour for soft dough

Dream Bars

Mix $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup brown sugar and 1 cup white flour to a crumbly mass. Pat into a shallow baking pan, measuring about 8 x 13 inches. Bake in a moderate oven, 375 degrees for 21 minutes. Remove from oven. Mix 1 cup brown sugar and 2 eggs. Add 1 teaspoon vanilla. Then mix 2 tablespoons flour with $\frac{1}{2}$ teaspoon baking powder and $\frac{1}{2}$ teaspoon salt. Sift this over $\frac{1}{2}$ cups cocoanut and 1 cup nut meats. Add this to the sugar and egg mixture and pour over the previously baked crust. Bake 20 minutes in a moderate oven. Cool slightly and cut into bars.

White Cookies

- 1 cup butter
- 2 cups sugar
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons vanilla
- 3 eggs
- 6 tablespoons milk
- 4 cups flour measured before sifting
- 2 teaspoons baking powder

Sour Cream Cookies

- $\frac{1}{2}$ cup fat
 - $\frac{1}{2}$ cup brown sugar
 - $\frac{1}{2}$ cup molasses
 - $\frac{1}{2}$ cup sour cream
 - 2 eggs
 - 1 teaspoon soda
 - 1 teaspoon salt
 - $\frac{1}{2}$ tablespoon ginger
 - $\frac{1}{2}$ tablespoon cinnamon and flour
- To roll.

Almond Cookies

- $\frac{1}{2}$ cup melted butter
 - $\frac{1}{2}$ cup melted lard
 - 1 cup brown sugar
 - 1 cup white sugar
 - 3 eggs
 - 1 teaspoon salt
 - 1 teaspoon nutmeg
 - 1 teaspoon cloves
 - 1 teaspoon cinnamon
 - $\frac{1}{2}$ cups flour
 - $1\frac{1}{2}$ teaspoons soda
 - 1 cup almonds, cut fine
- Mix at night and bake in morning.

Good Cookies

- 1 cup shortening
 - 1 cup sugar
 - 3 eggs, well beaten
 - 1 teaspoon soda
 - 2 teaspoons cream of tartar
 - 3 cups flour
 - Salt
- Sift cream of tartar, soda and flour.
Roll and cut.

White Cookies

- $1\frac{1}{2}$ cups sugar
 - 1 cup sour cream
 - 1 cup lard
 - 1 teaspoon soda
 - 2 teaspoons baking powder
 - Salt
 - Vanilla
- Flour to make a soft dough

Raisin Cookies

- 3 cups sugar
 - $1\frac{1}{2}$ cups lard
 - 2 eggs
 - 1 cup ground raisins
 - 10 tablespoons water
 - 2 teaspoons soda
 - 7 cups flour
 - Salt
 - Flavoring
- Mix in order given. Roll to a size of a walnut and pat flat in pan. Run the fork over to make look like washboard cookies.

Ginger Cream

- 1 cup sugar
 - 2 eggs
 - $\frac{1}{2}$ cup lard
 - $\frac{1}{2}$ cup molasses
 - 1 tablespoon ginger
 - 1 tablespoon cinnamon
 - 2 tablespoons cream of tartar
 - 1 cup sour milk
 - 4 teaspoons soda
- Flour to make soft dough

Date Drop Cookies

- $1\frac{1}{2}$ cups sugar
- 3 eggs
- 1 cup butter and lard (creamed)
- $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 lb. dates
- 1 cup nut meats
- 3 cups flour
- 1 teaspoon baking powder

Murche's Dark Cookies

- 1 egg
 - 1 cup sugar
 - $\frac{1}{2}$ cup lard
 - 1 cup syrup ($\frac{1}{2}$ dark and light)
 - 1 cup buttermilk
 - 2 teaspoons soda
 - 1 teaspoon ginger
 - Cinnamon, cloves, pinch of salt
- Flour to roll out soft thick dough.

Spice Cookies

- 2 cups sugar
 - 2 eggs
 - Salt
 - 2 teaspoons soda
 - 2 teaspoons cream of tartar
 - 1 cup molasses
 - $\frac{1}{2}$ teaspoon nutmeg
 - $\frac{1}{2}$ teaspoon cloves
 - 1 tablespoon vanilla
 - 1 tablespoon lemon
 - 1 cup lard
 - 1 cup sour milk
- Flour enough to roll out

Date Nut Cookies

- 2 cups brown sugar
 - 1 cup shortening
 - 2 eggs
 - 2 level teaspoons cream of tartar
 - 1 level teaspoon soda
 - 2 tablespoons sweet milk
 - 1 teaspoon vanilla
 - Pinch of salt
 - 4 cups flour
- Cream sugar, shortening and salt. Add well beaten eggs, milk and flavoring. Sift flour, soda and cream of tartar. Divide dough into two parts and roll out like pie crust. Spread on filling and roll and set in a cool place overnight. In the morning slice and bake in a slow oven.

FILLING:

Cook one package of dates in 1 cup of boiling water and $\frac{1}{2}$ cup white sugar. When thick add 1 cup chopped nuts. When cool spread on cookies.

Hermit Cookies

- $1\frac{1}{2}$ cups sugar
 - 2 eggs, beaten
 - $\frac{1}{2}$ cup butter
 - Pinch of salt
 - 2 tablespoons water
 - 1 small teaspoon of soda
 - Cinnamon, allspice, nutmeg
 - 1 cup raisins, chopped fine
- Roll out cookies and bake.

Overnight Dark Cookies

- 1 cup sugar
 - 1 cup shortening
 - 1 cup molasses
 - 1 cup water
 - 1 rounded teaspoon soda
 - Pinch of salt
 - 1 tablespoon ginger
- Stir stiff with flour until spoon stands straight. Roll out and bake in the morning.

Billy Boy Cookies

- $\frac{1}{2}$ cup butter
 - 1 egg
 - 1 cup flour
 - $\frac{1}{2}$ cup sugar
 - 2 tablespoons milk
 - 2 level teaspoons baking powder
 - 1 cup peanuts
- Cream butter, beat in sugar, eggs, milk and flour sifted with 2 teaspoons baking powder. Reserve 2 dozen whole nuts and chop the rest fine. Add chopped nuts to the mixture. Drop on a buttered tin. A teaspoon in a place. Place a whole nut on top.

Farm House Cookies

- 1 cup butter
- 2 cups sugar
- $\frac{1}{2}$ cup sour cream
- 4 well beaten eggs
- $5\frac{1}{2}$ cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon baking powder
- Flavoring

Ginger Creams

2 egg yolks
 1 cup sugar
 1 cup shortening
 1 cup molasses
 1 teaspoon each of ginger, cinnamon, nutmeg, cloves and salt
 2 teaspoon soda dissolved in 2 tablespoons vinegar
 Flour to handle and roll

Divide into 4 parts — roll as wanted — about $\frac{1}{2}$ inch thick and bake on the bottom of a large pan.

Butterscotch Cookies

$\frac{1}{2}$ cup melted butter
 2 cups light brown sugar
 2 eggs
 $\frac{3}{4}$ cups flour
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt
 2 tablespoons baking powder
 1 cup chopped nut meats

Beat eggs until light, add sugar and melted butter. Beat well. Mix and sift flour, baking powder and salt. Beat into the first mixture, add vanilla and nuts. Shape in a roll and let stand in ice box overnight. With a sharp knife cut in thin slices and place upon greased baking sheet. Bake in moderate oven for 10 to 12 minutes.

Overnight Cookies

1 cup brown sugar
 1 cup white sugar
 1 $\frac{1}{2}$ cups melted lard
 4 $\frac{1}{2}$ cups flour
 3 well beaten eggs
 2 teaspoons soda
 1 teaspoon cinnamon
 1 teaspoon salt
 1 cup nuts, chopped fine

Sift flour, soda, spices and salt twice and mix well. Put on flour board; knead in form 2 $\frac{1}{2}$ inches thick rolls. Let stand overnight in a cool place. Bake in hot oven.

White Overnight Cookies

1 cup white sugar
 1 cup butter or lard, not melted
 2 eggs
 4 tablespoons sweet milk
 3 cups flour
 1 teaspoon soda
 2 teaspoons cream of tartar
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon nutmeg

Form into a long roll or a couple of rolls and put in cool place overnight. In the morning slice off and bake.

Peanut Butter Cookies

1 cup brown sugar
 $\frac{1}{2}$ cup butter
 1 cup peanut butter
 2 eggs
 4 tablespoons boiling water
 1 $\frac{1}{2}$ teaspoons soda dissolved in hot water

Salt
 1 teaspoon cinnamon
 3 cups flour
 Do not roll. Pat down.

Crisp Sugar Cookies

1 cup butter
 2 cups sugar
 2 teaspoons nutmeg
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon lemon extract
 $\frac{1}{2}$ teaspoon almond extract
 $\frac{1}{2}$ teaspoon salt
 5 tablespoons cream
 3 eggs
 $\frac{3}{4}$ cups flour

Dark Cookies

1 $\frac{1}{2}$ cups white sugar
 1 cup lard and butter
 1 cup dark syrup and molasses
 3 eggs
 Soda and ginger, 1 teaspoon each
 4 $\frac{1}{2}$ cups flour
 Roll, cut and bake.

Butterscotch Cookies

2 cups brown sugar
 1 cup butter or $\frac{1}{2}$ butter and lard
 2 eggs
 1 teaspoon cream of tartar
 1 teaspoon soda in a little water ($\frac{1}{4}$)
 1 cup nut meats
 Vanilla
 Flour to make real stiff
 Form in loaf and let stand overnight. In morning slice and bake.

Peanut Butter Cookies

1 cup shortening ($\frac{1}{2}$ butter)
 2 cups sugar (scant)
 2 eggs
 2 teaspoons soda
 $\frac{3}{4}$ cups flour
 1 teaspoon salt
 1 teaspoon vanilla
 $\frac{1}{2}$ cup peanut butter
 Roll in balls, press down with fork.

Peanut Butter Cookies

2 eggs
 Salt
 1 cup white sugar
 1 cup brown sugar
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup peanut butter or $\frac{1}{2}$ cup coconut
 3 tablespoons boiling water
 $\frac{3}{4}$ cups flour
 Make in a ball and pat down with fork.

Pepper Nuts

4 cups flour
 2 cups sugar
 3 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon nutmeg
 Mix all well and add:
 4 eggs, beaten
 2 tablespoons milk
 Roll and cut with knife.

Cocoanut Drop Cookies

1 cup brown sugar
 1 cup white sugar
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ cup butter
 2 eggs
 1 teaspoon soda
 $\frac{1}{2}$ cup hot water
 2 cups flour (good measure)
 1 cup cocoanut
 $\frac{1}{2}$ cup nut meats
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt

Beat eggs and sugar, add melted butter and lard and hot water, add dry ingredients and drop by teaspoon on cookie sheet.

Caramel Cookies

3 cups flour
 1 teaspoon soda
 1 teaspoon cream tartar
 2 cups brown sugar
 $\frac{1}{2}$ teaspoon salt
 2 eggs
 1 teaspoon ginger
 1 cup shortening
 1 teaspoon lemon extract

Sift together flour, soda, cream of tartar and ginger. Cream shortening. Add sugar, salt, extract and unbeaten eggs. Beat well. Add sifted dry ingredients, mixing lightly. Chill 15 minutes. Shape into long rolls 1 inch in diameter. Cut into $\frac{1}{2}$ inch pieces. Place cut side down on cookie sheet. Flatten with hand. Bake in moderate oven, 375 degrees, for 12 minutes.

Date Bars

1 cup white sugar
 3 eggs beaten
 1 lb. dates
 Nut meats
 1 teaspoon baking powder
 Vanilla
 1 cup flour, scant
 Bake and cut in squares

Spiced Cookies

- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 2 eggs
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon soda in flour
- 1 teaspoon vinegar
- 1 cup raisins ground
- 2 cups flour
- Roll and cut.

Ginger Snaps

- 1 cup sugar
- 1 cup molasses
- 1 cup lard and butter

Heat until boiling hot, take from fire and stir in 1 cup flour while hot. Let cool and add 2 teaspoons soda dissolved in a little vinegar.

- 2 eggs
- Ginger
- Flour to roll

White Cookies

- 2 cups white sugar
- $\frac{3}{4}$ cup butter
- 2 eggs
- $\frac{1}{4}$ cup milk
- Cocoanut, chopped nuts or dates may be added.
- Vanilla
- Baking powder
- Flour to roll

Date Cookies

- 1 $\frac{1}{2}$ cups white sugar
- 1 cup lard and butter
- 2 eggs
- 2 teaspoons sweet milk
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon lemon extract
- 1 cup dates and nuts
- 4 cups flour
- Salt
- Roll, cut and bake in moderate oven.

Butterscotch Cookies

- 2 cups brown sugar, melted, 1 cup butter and lard, 2 eggs, nuts, vanilla, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{2}$ cup flour. Let stand over night in roll. Cut and bake.

Peppernuts

- 1 $\frac{1}{4}$ cups brown sugar
- 1 cup dark syrup
- 2 eggs
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ cup lard
- 1 teaspoon soda in little water
- 2 teaspoons ground anise
- 1 cup hickory or pecan nuts
- 5 cups flour
- Salt
- Roll out in small rolls at night.

Peppernuts

- 1 $\frac{1}{4}$ cup brown sugar
- 1 cup dark syrup
- 1 egg
- $\frac{1}{2}$ cup lard
- 2 teaspoons ground anise
- 1 cup nuts
- 1 teaspoon soda in little hot water
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 5 cups flour

Dream Bars

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup brown sugar
- 1 cup flour
- Mix to crumbly mass. Put into shallow pan 8 x 13. Bake 10 minutes. Spread with the following: 1 cup brown sugar, 2 eggs, 1 teaspoon vanilla, 2 tablespoons flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 $\frac{1}{2}$ cups cocoanut, 1 cup walnuts. Beat sugar and eggs together. Add vanilla, flour with baking powder and salt. Then add cocoanut and walnuts. Mix thoroughly. Put on top of other mixture. Bake 20 minutes, cool and cut.

Chocolate Macaroons

- 3 egg whites
- $\frac{1}{2}$ lb. powdered sugar
- Beat 10 minutes.
- $\frac{1}{2}$ lb. melted chocolate (4 squares, not too hot)
- $\frac{1}{2}$ lb. ground almonds or $\frac{1}{4}$ lb. cocoanut
- Bake at 275 degrees for 10 minutes, 300 degrees for 20 minutes.

Filberts

- 4 egg whites
- 1 lb. powdered sugar
- Beat 15 minutes. Add well beaten yolks. Fold in 1 lb. ground filberts. Lastly, 3 tablespoons flour sifted with 1 teaspoon baking powder. Bake.

Mandel Berge**(Almond-Chocolate Kisses)**

- $\frac{1}{2}$ lb. powdered sugar
- Whites of 3 eggs, beaten
- Beat together 15 minutes.
- $\frac{1}{2}$ lb. grated bitter chocolate
- $\frac{1}{2}$ lb. almonds ground in meat grinder
- Drop by spoonful and bake slowly.

Caramel Cookies

- 3 cups flour
- 1 teaspoon soda
- 1 teaspoon cream tartar
- 1 teaspoon ginger
- 1 cup shortening
- 2 cups brown sugar
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 teaspoon lemon extract
- Sift together flour, soda, cream of tartar and ginger. Cream shortening. Add sugar, salt extract and unbeaten eggs. Beat well. Add sifted dry ingredients, mixing lightly. Chill 15 minutes. Shape into long rolls 1 inch in diameter. Cut into $\frac{1}{2}$ inch pieces. Place cut side down on cookie sheet. Flatten with hand. Bake in moderate oven 375 degrees for 12 minutes.

Taffee Bars

- PART 1:
- $\frac{1}{2}$ cup butter
- 1 heaping tablespoon powdered sugar
- $\frac{1}{2}$ cup flour
- Mix together like pie crust; then press in bottom of cake pan, this makes a thin layer. Bake in a moderate oven approximately 10 minutes.

- PART 2:
- Beat 2 eggs adding 1 cup brown sugar, 3 rounded tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup chopped nut meats and $\frac{1}{2}$ cup cocoanut. Pour this mixture over baked crust and bake 20 to 25 minutes in moderate oven.

- PART 3:
- Cool and ice with the following: 3 tablespoons of milk or cream brought just to the boiling point; then cool. Add powdered sugar and vanilla to spreading consistency. When set cut in squares or strips.

Raisin Cookies

- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ cup lard
- $\frac{3}{4}$ cup sweet milk
- Pinch of salt
- $3\frac{1}{2}$ cups flour
- 3 teaspoons baking powder
- FILLING:
- $\frac{3}{4}$ cup sugar, 1 cup ground raisins, 1 tablespoon flour, 1 cup boiling water, a little piece of butter. Cook until it thickens.

Ginger Cookies

- 2 cups brown sugar
- 1 cup shortening
- 3 eggs
- 1 teaspoon ginger
- 1 teaspoon soda
- $\frac{1}{2}$ cup milk
- Flour enough to roll or drop.

Cinnamon Stars

1 lb. granulated sugar, sifted
 1 lb. almonds ground (not
 blanched)

Whites of 6 eggs
 1 teaspoon cinnamon
 Grated rind of 1 lemon

Add sugar and lemon to beaten
 whites and beat 15 minutes. Add cin-
 namon. Keep $\frac{1}{4}$ of this mixture out to
 frost tops of stars. Now add almonds.
 Roll out dough and cut in star shapes,
 frost and bake in *very slow* oven.

Drop Cookies

1 cup brown sugar
 1 cup white sugar
 2 cups flour
 Salt
 1 cup lard and butter
 2 eggs
 2 cups oatmeal
 2 cups coconut
 Vanilla
 1 teaspoon soda
 1 teaspoon baking powder
 Drop by teaspoon on tin.

Graham Roll

1 package dates
 15 marshmallows (cut)
 $\frac{1}{2}$ lb. graham crackers (rolled)
 $\frac{1}{2}$ cup nut meats

Mix with $\frac{1}{2}$ cup sweet milk, shape
 in roll and chill. To serve cut slices $\frac{1}{2}$
 inch thick and serve with whipped
 cream.

Macaroons

4 egg whites, beaten
 1 scant cup sugar
 Pinch of salt
 1 $\frac{1}{2}$ cups grape nut flakes
 1 cup coconut
 $\frac{1}{2}$ cup nut meats
 Vanilla

Drop on greased tins. Bake at 250
 degrees for 15 minutes.

Frozen Cookies

2 cups brown sugar
 1 cup shortening
 1 cup ground coconut
 4 cups flour, mixed with 1 teaspoon
 soda, and 1 teaspoon cream of
 tartar

Salt
 Vanilla
 2 eggs
 Chill, slice and bake.

Oatmeal Filled

1 cup brown sugar
 1 cup lard and butter
 2 cups oatmeal
 1 cup flour
 1 teaspoon soda
 2 eggs

FILLING:
 1 cup sugar
 1 package dates or figs
 $\frac{1}{2}$ cup water
 Cook.

Nut Cookies**(Brazil Nuts or Nigger Toes)**

1 cup shortening
 $\frac{3}{4}$ cup white sugar
 1 egg
 1 teaspoon vanilla
 1 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ teaspoon salt
 1 $\frac{1}{2}$ cups ground brazil nuts

Do not have oven too hot and watch
 closely, or they will burn.

Mary Ann Cookies

1 cup molasses
 Let come to a boil, add 2 teaspoons
 soda. Let cool.
 1 cup lard
 $\frac{1}{2}$ cup brown sugar
 2 eggs
 2 tablespoons coffee
 1 teaspoon ginger and cinnamon
 Flour to roll, make $\frac{1}{2}$ inch thick.
 Frost.

Oatmeal Cookies

$\frac{1}{2}$ cup shortening
 1 cup white sugar
 2 cups cornflakes
 $\frac{1}{2}$ cup coconut
 1 cup brown sugar
 2 eggs, beaten
 2 cups flour
 1 teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
 Salt
 Vanilla
 2 cups oatmeal

Date Bars

TOP AND BOTTOM:
 1 $\frac{1}{2}$ cups oatmeal
 1 $\frac{1}{2}$ cups flour
 1 cup sugar
 $\frac{1}{2}$ cup melted butter
 Level teaspoon soda
 Vanilla
 Mix so mealy.
 FILLING:
 1 lb. dates, cut
 $\frac{1}{2}$ cup water
 1 cup sugar
 Cook

Take $\frac{1}{2}$ dough and spread on tin and
 pat down. Put in date filling and rest
 of dough on top.

Coconut Cookies

1 cup powdered sugar
 2 egg whites beaten
 1 cup coconut
 3 tablespoons cracker crumbs
 Vanilla
 Drop on tins.

White Cookies

2 cups sugar
 1 cup lard or butter
 1 cup sour cream
 2 eggs
 1 teaspoon soda
 Vanilla
 Add flour enough to roll.

Gumdrop Cookies

1 lb. brown sugar, light
 1 teaspoon cinnamon
 $\frac{1}{2}$ cup pecans
 2 cups flour
 4 eggs
 1 dozen colored gumdrops
 1 tablespoon water

Beat whole eggs with water until
 light. Add sugar to this. Beat until
 creamy. Mix 1 cup flour with gum-
 drops. Add cinnamon, nuts and rest
 of the flour. Bake $\frac{1}{2}$ hour in 325 de-
 grees. Put powdered sugar and butter
 mixed together on top after they come
 out of the oven while they are still hot.

**Chocolate Rice Krispies
Crunch**

2 7-oz. milk chocolate bars
 1 5 $\frac{1}{2}$ -oz. package rice krispies

Melt chocolate in large sauce pan
 over hot but not boiling water. Add
 rice krispies and stir well until well
 coated. Drop by teaspoonfuls on wax
 paper and allow chocolate to harden.
 Yield, 4 dozen candies.

Sand Tails

1 cup sugar
 $\frac{1}{2}$ cup butter
 1 egg
 1 teaspoon baking powder
 1 $\frac{1}{2}$ cups flour

Cut with Christmas tree cutter.
 Brush with egg whites beaten, cinna-
 mon, and sugar, sprinkle.

Brownies

$\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup butter
 2 eggs
 1 $\frac{1}{2}$ squares chocolate, melted
 1 cup flour, scant
 Vanilla
 Bake and cut in squares.

Rice Krispies Marshmallow Squares

- ¼ cup butter
- ½ lb. marshmallows (about 2 dozen)
- ½ teaspoon vanilla (if desired)
- 1 package rice krispies (5½ oz.)

Melt butter and marshmallows in double boiler. Add vanilla; beat thoroughly to blend. Put rice krispies in large buttered bowl and pour on marshmallow mixture, stirring briskly. Press into shallow pan (buttered). Cut into squares when cool.

Dark Cookies

- 1 cup sugar
 - ¾ cup lard
 - ½ cup molasses
 - 3 tablespoons hot water
 - 2 eggs
 - 1 teaspoon ginger
 - 1 teaspoon soda
 - 1 teaspoon salt
 - 3 cups flour
- Roll, cut and bake.

Oatmeal Cookies

- 1 cup sugar
 - 1 cup lard
 - 2 eggs
 - 5 tablespoons sour milk
 - 1 teaspoon soda
 - 1 teaspoon baking powder
 - 1 cup raisins and nuts
 - 2 cups oatmeal
 - 2 cups flour
 - Vanilla, salt, nutmeg
- Drop on greased tins.

Cocoanut Cookies

- 1½ cups brown sugar
- 1 tablespoon butter
- 1 cup cream
- 1 teaspoon soda
- 1 package cocoanut
- 1 teaspoon baking powder

Flour enough to thicken flavoring. Roll and bake.

Date Bars

- 1½ cups oatmeal
- 1½ cups flour
- 1 cup sugar
- ¾ cup melted butter
- Level teaspoon soda
- Vanilla

FILLING:

- 1 lb. dates, cut
- ½ cup water
- 1 cup sugar

Boil until thick. Take ¾ dough and pat on tin. Put on the filling and remainder of dough on top of filling. Bake.

Orange and Cocoanut Cookies

- 1½ cup sugar
 - ¾ cup butter and lard
 - 2 eggs
 - ¾ cup orange juice
 - 1 cup cocoanut
 - ½ teaspoon soda and salt
 - 2½ cups flour
- Drop on tin and bake.

Frozen Cookies

- 1 cup brown sugar
- ¾ cup butter, mix with sugar
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 1 cup chopped nuts, salt, and flavoring

Mix in flour needed and let stand over night. Slice thin and bake.

Nut Drop Cookies

- 1 cup sugar
- 2 eggs
- 1 cup sweet cream
- Pinch of salt
- Vanilla
- 2 teaspoons baking powder
- 1 cup nuts

Enough flour to make a stiff batter. Bake 10 to 15 minutes.

Ice Box Cookies

- 1 cup shortening
 - 1 cup white sugar
 - 1 cup brown sugar
 - 2 teaspoons cinnamon
 - 2 eggs unbeaten, put one in at a time
 - ¼ teaspoon salt
 - 1 teaspoon soda in 2 tablespoons hot water
 - ¾ teaspoon baking powder
 - ¾ cups flour
 - Vanilla
- Put in 2 rolls, chill and bake.

Peanut Butter Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 1 cup peanut butter
- 3 eggs
- 1 teaspoon soda
- 1 teaspoon baking powder
- 2½ cups flour

Mix with hands. Take piece the size of a nut and make into a ball, press flat with fork.

— NOTES —

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— NOTES —

DESSERTS and PUDDINGS

*"The proof of the pudding is in the eating,
The worth of a friend is in the keeping."*

Apple Dumplings

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup shortening
- 7 or 8 tablespoons ice water

Cut shortening in flour, salt, ice water; roll as pie crust. Cut in 6-inch squares. Pare and core 6 cooking apples, place apple in center of chilled pastry, fill cavity with sugar and cinnamon, dot with butter, wet edge of crust and fold over apple.

SYRUP FOR DUMPLINGS:

- 1 cup sugar
- 2 cups water
- 4 tablespoons butter
- $\frac{1}{2}$ teaspoon cinnamon

Mix in sauce pan, boil 3 minutes, place dumplings 2 inches apart in pan, pour syrup around and bake immediately in hot oven.

Orange Puff

- $\frac{1}{4}$ cup butter
- 1 cup sugar
- 3 teaspoons baking powder
- 2 eggs
- $\frac{1}{2}$ cup milk
- $1\frac{1}{2}$ cup flour

Mix as for cake and bake in individual molds. Serve with orange sauce.

ORANGE SAUCE:

Beat the whites of 3 eggs stiff, add 1 cup powdered sugar gradually, continue beating; then add juice and rind of 2 oranges and juice of 1 lemon.

Caramel Dumplings

- $1\frac{1}{4}$ cups flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ cup sugar
- 2 teaspoons butter
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla

Sift dry ingredients, cut in butter, add milk and vanilla. Drop by rounding spoonsful into Caramel Sauce. Cook gently over low flame without removing cover for 20 minutes.

CARAMEL SAUCE:

- 2 tablespoons butter
- $1\frac{1}{2}$ cup brown sugar
- $1\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ teaspoon salt

Combine and simmer about 5 minutes. More sauce may be desired.

Peanut Brittle Dessert

- $\frac{1}{2}$ lb. peanut brittle
- 1 cup whipping cream
- 6 marshmallows, quartered

Crush and make smooth paste and put into molds, let freeze.

Pineapple Fluff

- 1 large can pineapple
- 2 teaspoons flour
- $\frac{1}{4}$ cup sugar
- 3 eggs
- $\frac{1}{2}$ lb. marshmallows

Drain juice from pineapple and cut in cubes. Mix sugar and flour with juice and cook until it thickens; add beaten egg yolks and 3 teaspoons water and cook 2 minutes. Then fold in whites of eggs and remove from fire. Make alternate layers of pineapple and cut marshmallows. Pour custard over each layer while still hot. Cool and place in refrigerator. Serve in sherbert glasses.

Angel Pudding

½ lb. marshmallows
1 small can crushed pineapple
½ pt. thick cream

Cut the marshmallows in small pieces; pour pineapple over marshmallows, leaving out part of juice. Let stand ½ hour. Whip cream quite thick, fold in; garnish with cherries or any sugared fruit.

Apple Pudding

Peel ripe, juicy apples and slice. Put into a baking dish. Pour the juice of 1 orange over these and sprinkle with grated peel. Add ½ cup sugar for each 4 cups apples. Mix lightly and dot with butter. Bake until soft in a moderate oven. Before taking from oven sprinkle with nuts and cover with marshmallows. Very nice with pork roast.

Plum Pudding (Large)

1 lb. each: raisins, currents, sugar
½ lb. each: citron, almonds (cut fine)
¼ lb. bread crumbs (fine)
9 eggs, whipped light
1 lb. suet, chopped
1 cup brandy
1 cup milk
½ teaspoon each: nutmeg, cinnamon, cloves

Beat the eggs, add fruit, nuts, bread crumbs, spices, beat well; add suet, milk and brandy. Put in covered cans and steam 6 hours. Serve with whipped cream or a brandy sauce.

Apple Charmeuse

Slice into a baking dish 4 tart apples, add 1 tablespoon melted butter and ½ cup of sugar. In a separate dish mix a batter of ½ cup of sour cream, a small ½ teaspoon soda and flour to make a thick gravy. Pour over apples and bake 45 minutes. Serve hot with cream.

Evelyn's Pudding

6 whites of eggs
2 cups sugar
1 teaspoon baking powder
1 tablespoon vinegar
1 teaspoon vanilla

Put all together in a mixer or bowl and beat slowly for 30 minutes. If a mixer is not used, use a spoon to mix. Serve with strawberries and whipped cream.

Plain Plum Pudding

½ lb. suet, chopped
½ lb. raisins and prunes, chopped
1 cup molasses
1 cup sweet milk
½ teaspoon soda
3 cups flour
½ cup nut meats
1 tablespoon cinnamon
2 teaspoons baking powder
1 tablespoon sugar
½ lb. citron
Pinch of salt

Mix all together, put in covered cans and steam 3 hours.

Gingerbread Dessert

½ cup Crisco or Spry
½ cup sugar
1 egg, well beaten
1 cup Brer Rabbit molasses
2½ cups flour
1½ teaspoons each: soda, cinnamon
1 teaspoon ginger
½ teaspoon each: cloves, salt
1 cup hot water

Cream shortening, sugar; add egg and molasses. Sift dry ingredients and mix well with the batter. Add hot water and beat until smooth.

The batter is soft, but do not worry. Bake in a greased pan 35 minutes about (325) to (350). Serve with a sauce or with whipped cream.

Prune Whip

Whites of 4 eggs
1 tablespoon flour
1 lb. prunes
½ cup sugar

Beat eggs well, put in sugar slowly, then sift in the flour; put in the pitted and cut up prunes. Place in baking dish and put into pan of water. Bake until brown.

Graham Cracker Dessert

½ cup butter
1 cup sugar
1 small can crushed pineapple
2 eggs, well beaten

Cook this together in double boiler until eggs are cooked or until it gets a little thick. When cool add ½ cup cut walnuts. Put 10 graham crackers in a pan and pour mixture over them a little at a time. Then place 10 more graham crackers over mixture and pour the remaining custard over top. Set in cool place.

Take 1 package of orange jello that is well set, but not hard, and pour over the other mixture and let stand until jello is set. Serve with whipped cream.

Raisin Rice Pudding

2 tablespoons raw rice
2 cups milk
½ teaspoon salt
½ cup sugar
½ cup raisins
1 teaspoon vanilla

Method: Wash rice and drain, place in a buttered dish and pour in milk. Bake this covered in a slow oven 250 degrees, about 1½ hours, stirring occasionally. Add remaining ingredients and bake ¼ to 1 hour longer. Do not stir after adding the remaining ingredients, but allow top to become a golden brown.

Himmel Fritters

2 eggs, well beaten
1 cup sugar
2 heaping tablespoons flour
1 teaspoon baking powder
½ lb. dates, cut fine
½ lb. walnut meats, cut fine

Bake in buttered pan. Cut 2 oranges fine, add ½ cup sugar; let stand 1 hour. Break a portion of cake, in bowl, spread oranges evenly over cake, pour juice over same. Slice 2 bananas over this mixture. Cover with whipped cream. Cake can be kept in wax paper indefinitely.

Marshmallow-Graham Cracker Dessert

1 pkg. dates, 1 cup walnuts, grind these
½ lb. marshmallows, cut fine
Soak in ½ cup milk for ½ to 1 hour.
½ cup graham crackers rolled fine. Mix dry ingredients together. Mold into a roll and roll in graham cracker crumbs. Let stand over night and cut. Serve with whipped cream.

Celestial Pie

4 egg whites
½ teaspoon salt
½ teaspoon cream of tartar
1 cup sugar

Beat egg whites until foamy, add salt and cream of tartar. Beat until stiff. Gradually add sugar and beat until stiff enough to hold a peak. Spread in a greased 9 inch pie pan, bake in slow oven, 275 degrees, for 1 hour. Cool. Spread with golden filling. Chill for several hours.

GOLDEN FILLING:

Beat 4 egg yolks until thick. Beat in ½ cup sugar, 2 tablespoons orange juice, 2 tablespoons lemon juice. Cook over hot water until thick, stirring constantly. Cool.

Almond Torte

¾ lb. sugar or 1½ cups
 ¾ lb. almonds (ground)
 1 heaping teaspoon baking powder
 9 egg yolks
 1 level teaspoon salt
 Rind of 1 lemon
 9 egg whites, beaten, add last
 Beat egg yolks, add sugar, nuts, baking powder, salt and lemon rind. Pour into beaten egg whites. Bake in a moderate oven 40 to 45 minutes.

ICE WITH FOLLOWING:

1 yolk, beaten; rind of 1 orange, and the juice of ½ orange and ½ lemon, dessert spoon of brandy—enough powdered sugar to make it spread.

Quick Pudding

1 cup flour
 1 cup sugar
 Pinch of salt
 2 teaspoons baking powder
 1 cup raisins or dates
 ½ cup milk
 Mix 1 cup brown sugar
 2 cups boiling water
 1 tablespoon butter
 Pour this over the batter and bake in a moderate oven 30 to 40 minutes.

Nabisco Dessert

¾ lb. Nabisco (plain)
 ½ cup walnuts
 ¾ cup soft butter (not melted)
 1 cup powdered sugar
 2 egg yolks
 2 egg whites (beaten)
 1 No. 2 can of apricots
 1½ cups of cream (whipped)
 Crush Nabiscos with rolling pin. Cream sugar and butter, add 1 egg yolk at a time and beat thoroughly. Fold in stiffly beaten egg whites. Put layer of Nabiscos in small cake pan, a layer of egg mixture, sprinkle with nuts, a layer of fruit, the round side up. Cover with cream and then rest of Nabiscos. Chill thoroughly.

Marshmallow Dessert

Line a pie tin with:
 12 graham crackers
 3 tablespoons melted butter
 Roll crackers and mix with melted butter. Put into pan and form into a pie crust and bake.

Put 30 marshmallows into a double boiler with ½ cup milk, heat until dissolved. Cool. Then add ½ pint cream whipped to the melted mixture and pour into the baked crust and sprinkle with ground nut meats. Let cool.

Apple Oatmeal Bars

1 cup flour
 ¾ cup brown sugar
 ½ teaspoon salt
 ½ teaspoon soda
 ½ cup Spry or shortening
 1 cup quick cooking oatmeal

Sift flour, salt and soda together, mix with the sugar and oatmeal. Cut in the ½ cup shortening until crumbly. Spread ¾ of mixture in a greased baking dish and arrange 2½ cups sliced apples on the mixture, dot with butter and ½ cup white sugar and a dash of cinnamon. Cover this with the remaining crumb mixture. Bake in a moderate oven 40 to 45 minutes. Cut in bars and serve with whipped cream.

Crumb Apple Pudding

4 large apples
 1 cup flour
 1 cup sugar
 1 teaspoon baking powder
 1 beaten egg

Slice apples into a baking dish, then mix the other ingredients all together until real crumbly and sprinkle over apples. Then take 1 teaspoon cinnamon, 1 teaspoon nutmeg and 2 tablespoons sugar and sprinkle over crumbly mixture. Dot well with butter and sprinkle ¾ cup water over top. Bake about ½ hour or until nice and brown.

Torte

3 egg yolks, beat thoroughly, gradually add 1 cup sugar, beat well. Add 1 cup ground white crackers, 1 cup nut meats. Fold in 3 egg whites beaten stiff. Bake in moderate oven for 30 to 35 minutes.

Glorified Rice

1 package lemon jello
 1 cup boiling water
 1 cup crushed pineapple and juice

Beat these ingredients until of the consistency of cream. Mix in 2 cups of boiled rice (recipe for rice is below). Add 1 cup of whipped cream and 4 tablespoons sugar.

NOTE—TO PREPARE RICE:

Add 1 cup of rice slowly to 4 quarts of rapidly boiling water. Keep boiling hard for 15 or 20 minutes, stirring frequently. Drain and pour cold water over it and drain again.

On Saturdays I never left to wander far away—

I hovered near the kitchen door on Mother's baking day;

The fragrant smell of cooking seemed to hold me in its grip,

And naught cared I for other sports while there were sweets to sip;

I little cared that all my chums had sought the brook to fish;

I chose to wait that moment glad when I could scrape the dish.

— NOTES —

— NOTES —

FROZEN DESSERTS

*"Then farewell heat and welcome
heat"*

Ice Cream

3 cups cream
4 cups milk
2 eggs
Salt
1 cup sugar
 $\frac{1}{2}$ tablespoon corn starch
Flavoring and nuts

Boil 2 cups of milk, add eggs, corn-starch, and sugar. Cool before pouring into the other cream and milk.

Chocolate Ice Cream

$\frac{1}{2}$ pt. cream
1 egg
1 small can chocolate syrup

Whip cream, beat in whole egg and chocolate syrup. Pour into refrigerator tray and freeze 3 hours.

Mousse

(Use any dry fruit, berries or bananas)

2 cups whipped cream, $\frac{1}{2}$ cup powdered sugar, 1 teaspoon gelatine dissolved in cold water over hot water; add gelatine (when dissolved) to 1 cup fruit. Pour into a mold or refrigerator tray and freeze 5 hours.

Ice Cream

3 eggs
1 cup sugar

Beat well together until light; add $\frac{1}{2}$ pt. whipped cream and 1 teaspoon flavoring. Beat well again. Then add $\frac{1}{2}$ pt. milk slowly and beat. Place in freezing tray. Do not stir. When solid take out of tray and whip. Return to tray to freeze.

Icing for Ice Cream

$\frac{1}{4}$ cup cocoa
1 cup sugar
 $\frac{1}{2}$ cup water

Let come to a good boil or until thick enough.

Cranberry Ice

1 lb. cranberries
 $2\frac{1}{2}$ cups sugar
4 cups water
Juice of 1 large lemon
 $\frac{1}{4}$ teaspoon salt

Cook cranberries in water in a covered kettle until soft. Rub through a sieve while hot and add other ingredients. Cool and freeze. Garnish with whole cranberries cooked in sugar syrup until clear.

Caramel Ice Cream

$1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup sugar
2 egg yolks
 $\frac{1}{2}$ teaspoon salt
2 egg whites
3 cups dark corn syrup

Scald milk in double boiler. Place the sugar in skillet over low heat until a light brown syrup, stirring occasionally. Pour into milk at once and cook over boiling water until all is dissolved. Stir hot milk into well beaten egg yolks. Return to double boiler, cook until the mixture coats the spoon, add salt. Cool and turn into refrigerator tray and freeze until almost firm. Refrigerator must be set at fast freezing.

Meantime place egg whites and corn syrup in a bowl and beat with rotary egg beater until creamy and thick. Remove frozen custard — put in bowl and beat until smooth, but not melted. Fold in egg white mixture. Freeze again until firm.

Frozen Fruit Salad

- 12 marshmallows, cut in pieces
- 1 cup mayonnaise
- 1 cup whipping cream, whipped
- 3 oz. ($\frac{1}{2}$ cup) cream cheese
- $\frac{1}{2}$ cup maraschino cherries
- 2 cups canned fruit, cut in half or smaller pieces if desired (pears, pineapple or peaches)

Combine marshmallows and fruit juice, let stand until marshmallows have softened. Combine mayonnaise, whipped cream and cheese. Mix until creamy, add fruit. Pour into refrigerator tray and freeze 3 hours. Cut into squares and serve on lettuce and with dressing if desired.

Twelve-Hour Salad

- 2 eggs, beaten
- 5 tablespoons sugar
- 5 tablespoons lemon juice
- 2 tablespoons butter
- 2 cups diced (cooked) pineapple
- $\frac{1}{2}$ lb. cut marshmallows
- $\frac{1}{2}$ lb. blanched almonds (chopped)
- 1 cup whipping cream
- 2 cups white cherries, cut in halves

Method: Put eggs in a double boiler, add sugar and lemon juice, beating constantly until thick and smooth, remove from fire, add butter and marshmallows and cool. When cold fold in whipped cream and fruits. Salad should be made 12 hours in advance and stored in refrigerator. Unmold and serve on lettuce leaf.

Raspberry Mousse

- 1 teaspoon lemon juice
 - $\frac{1}{2}$ cup preserved raspberry juice or jam
 - 1 pt. whipping cream
- Add lemon juice to raspberry, gradually add to whipped cream; beat thoroughly and put in refrigerator tray and after 2 hours stir, smooth over and freeze again.

Cranberry Sherbert

- 2 cups cranberries
- 2 tablespoons cold water
- 1 $\frac{1}{2}$ cups water
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ cup orange juice
- 1 teaspoon gelatine

Cook berries in water until tender, rub through sieve, add gelatine (dissolved in 2 tablespoons water). Add sugar, stir until the gelatine is dissolved, add orange juice, pour into tray and freeze.

Quick Frozen Dessert

- $\frac{1}{2}$ pt. cream whipped, add $\frac{1}{2}$ cup powdered sugar, 1 small can crushed pineapple (drain well), 1 small bottle maraschino cherries, freeze in refrigerator tray.

Fancy Raspberry Sherbert

- $\frac{1}{2}$ cups sugar
- 2 cups boiling raspberry juice
- Juice of 1 lemon and rind, grated
- $\frac{1}{2}$ teaspoon salt
- 2 egg yolks
- 2 cups cream
- 2 egg whites

Dissolve sugar in boiling raspberry juice, add grated rind, lemon juice and salt. Pour gradually over well beaten egg yolks, then cool and freeze to a mushy consistency in refrigerator pan. Beat cream until stiff, beat eggs also — then add these two to half frozen mixture and continue freezing. Takes about 5 hours to freeze.

Ice Box Dessert

- Roll 1 cup rolled wheaties, $\frac{1}{4}$ cup confectioner's sugar, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup chopped nuts, 12 marshmallows, cut fine. Whip $\frac{1}{2}$ cup cream, fold into mixture, add 1 teaspoon vanilla. Shape into loaf, wrap in wax paper and chill in ice box 6 to 8 hours. Slice and serve with whipped cream or pudding sauce.

Chocolate Parfait

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup water
- 3 egg yolks
- 2 cups whipping cream
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup grated chocolate
- Pinch of salt

Cook water, chocolate and sugar to a thin syrup. Add salt, vanilla. Pour slowly over slightly beaten egg yolks, beating vigorously. Cool. Fold in the whipped cream and put into a refrigerator tray to freeze. This makes 1 $\frac{1}{2}$ quarts.

Maple Parfait

- $\frac{1}{2}$ cup maple syrup
- 1 pt. heavy cream (whipped)
- 3 egg whites

Cook maple syrup until it spins into a thread. Pour syrup over beaten egg whites and beat until cool. Fold into

the whipped cream. Place in freezing tray. When frozen, pile in sherbert glasses and serve plain or with sweetened whipped cream.

Velvet Ice

- Juice of 4 lemons
- Juice of 4 oranges
- 1 qt. milk
- 1 qt. sugar

Freeze until it begins to thicken, stir, add 1 pt. cream, whipped. Put back in tray and let freeze.

Heavenly Rice

Boil $\frac{1}{2}$ cup rice in a double boiler until it is well done. While hot add a pinch of salt, $\frac{1}{2}$ lb. of marshmallows and 1 cup sugar. Beat until sugar is dissolved, then add 1 cup crushed pineapple and $\frac{1}{2}$ pt. of whipped cream. Stir well. Do not freeze but set in refrigerator to cool.

— NOTES —

— NOTES —

Tea Fritters

- 1 egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{4}$ cups sifted flour
- 2 teaspoons baking powder
- 1 lb. lard for frying

Beat the egg, add milk, and beat together. Sift dry ingredients together. Add to milk and egg, mix to blend thoroughly. Melt lard in small deep kettle, add 1 tablespoon melted lard to batter. Test lard with a piece of bread. Dip a teaspoon in lard, then dip up a spoonful of batter, drop into lard. Turn doughnut balls when they come to the surface of lard. Fry 3 to 5 minutes. Serve with maple syrup.

Potato Doughnuts

- 3 tablespoons lard
- 2 eggs, well beaten
- $\frac{1}{2}$ cup sugar
- 1 cup mashed potatoes
- $\frac{1}{2}$ cup sweet milk
- $2\frac{1}{2}$ cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- Nutmeg
- 1 teaspoon mace

Cream lard, add sugar, then potatoes, eggs and milk; then add flour and spices.

Doughnuts

- $\frac{1}{2}$ cup sugar
- 4 egg yolks
- 1 tablespoon melted butter
- 1 cup sweet milk
- About 3 cups flour
- 1 teaspoon baking powder
- Pinch of salt
- 1 teaspoon vanilla

DOUGHNUTS**Shortcake**

- 2 cups flour
- 1 teaspoon salt
- 3 teaspoons baking powder
- 5 tablespoons sugar
- $\frac{1}{2}$ cup milk
- 1 egg
- 3 tablespoons fat

Sift dry ingredients into a large bowl. Beat egg, mix with milk and add to dry ingredients. Melt fat and add last. Pour into greased muffin tins and bake at 400 degrees. Use with any fresh berries, fruits or with stewed fruits.

Doughnuts

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup sour milk and fill with rich cream
- 2 eggs
- 3 cups flour, try first
- 1 teaspoon soda
- 1 teaspoon baking powder

French Doughnuts

- 1 cup water
- $\frac{1}{2}$ cup butter or lard
- $1\frac{1}{2}$ cups flour
- 5 eggs
- 2 tablespoons sugar
- Pinch of mace

Put water and fat over fire and heat to boiling; stir in flour and cook until dough leaves middle of pan. Cool and add the eggs one at a time, beating each well before adding another, then add sugar and mace.

Put batter in a pastry bag with rose tube, squeeze on pieces of cardboard and fry in deep fat in a basket as doughnuts are fried.

Doughnuts in Rhyme

1 cup sugar, 1 cup milk,
 2 eggs beaten fine as silk
 Salt and nutmeg, lemon'll do,
 Baking powder teaspoons two,
 Lightly stir the flour in
 Roll on pie board not too thin,
 Cut in diamonds, twists or rings,
 Drop with care the doughy things
 Into fat that briskly swells
 Evenly the spongy cells.
 Watch with care the time for
 turning,
 Roll in sugar, serve when cool
 Charge a quarter for this rule.

Fried Cakes

2 eggs
 1 cup sugar
 1 cup sweet milk
 3 tablespoons melted butter
 3 tablespoons of baking powder
 3 cups flour
 Salt, flavoring, nutmeg

Matrimonial Dessert

1½ cups rolled oatmeal
 1½ cups white flour
 ½ cup butter or Crisco
 1 cup brown sugar
 1 teaspoon soda
 ½ teaspoon salt

Work all this together in order given and put ½ mixture in the bottom of pan and press down. Put in the date filling, then cover with balance of mixture and press down well and bake in moderate oven.

FILLING:

1 pkg. dates (cut fine)
 1 cup water
 ½ cup sugar
 ½ cup nut meats

Boil all together until done (the dates being soft) add 1 tablespoon flour to thicken and let cool slightly. Any fruit can be used if desired.

Potato Doughnuts

2 eggs, well beaten
 1 cup sugar
 1 cup milk
 ½ teaspoon salt
 1 teaspoon vanilla
 ½ teaspoon nutmeg
 4 tablespoons melted butter or shortening
 ¾ cups flour
 4 teaspoons baking powder
 1 cup mashed potatoes

Mix ingredients in given order, put potatoes in last.

Doughnuts

4 cups flour
 4 level teaspoons baking powder
 ½ teaspoon salt
 1 cup sugar
 ½ teaspoon nutmeg or 1 teaspoon vanilla
 2½ tablespoons melted butter
 1 cup milk
 2 eggs, beaten

Sift flour 3 times with salt and baking powder. Mix sugar and butter, add beaten eggs, then flour and milk alternately. Roll out. Cut ½ inch thick. Let stand 5 minutes. Fry in hot fat.

Chocolate Doughnuts

½ cup butter
 ¾ cups sugar
 2 eggs, well beaten
 1½ squares melted chocolate
 1 cup sour milk
 4 cups sifted flour
 1 teaspoon soda add to sour milk
 1 teaspoon cinnamon
 ½ teaspoon salt
 1½ teaspoons vanilla

Method: Cream butter and add sugar gradually, add eggs, beaten; melted chocolate, sour milk (with soda), vanilla; add enough more flour to roll. add flour mixed with cinnamon, salt,

Filled Doughnuts

2 cups white sugar, 4 eggs beaten until light, and cream together with sugar, add 2 tablespoons melted butter, 1 teaspoon salt, 2 teaspoons soda, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 cup sour milk, 1 cup rich sour cream, 1 teaspoon nutmeg.

Mix all dry ingredients together and add liquids, then add flour enough to roll as for doughnuts.

Have ready stewed prunes which have been pitted and drained, pour juice of 1 lemon over the prunes.

Cut dough in circles and wrap each piece of prune with a cut circle of dough, then fry in deep fat as doughnuts, keep turning each one until done. Will make 5 to 6 dozen.

Put 1 tablespoon vinegar in lard before heating, will keep doughnuts from soaking in the fat.

— NOTES —

— NOTES —

JELLIES, JAMS and CONSERVES

*For of all sad words as I've heard tell,
The saddest are these: "It just won't jell."*

GENERAL RULES FOR MAKING JELLY

Prepare the fruit carefully by washing and removing all imperfections. Cut fruits into small pieces but do not peel or core. Place over the fire in a granite kettle, adding enough water to surround the fruit. Cook gently till juice is extracted and strain through a jelly bag. Measure the juice and let boil 20 minutes. Meanwhile heat an equal quantity of sugar in oven. Add the hot sugar to the juice, stirring well till sugar is dissolved. Let boil up once and remove from fire. Pour into glasses. When cold and stiff cover with melted paraffin about $\frac{1}{4}$ inch thick. When this is cool cover again with tin covers and keep jelly in a cool dry place.

While cooking juice for jelly it should be kept free from scum by frequent skimming.

Mint Jelly

Mint jelly is made by adding mint leaves to taste when making ordinary apple jelly.

Cherries in Crabapple Jelly

2 qts. apple juice
4 qts. sugar
2 qts. stemmed, pitted cherries

Bring juice to a boil, add sugar previously heated in oven. Skim well. Add cherries and cook slowly about 20 minutes. Skim out cherries first and place some in each glass. Fill glasses with juice and when thick cover as usual.

If jelly does not "jell" when cold, set the glasses in the hot sun for a few days or let stand a few hours in a pan of water in a moderately hot oven.

Currants, crabapples, cranberries, grapes and quinces make the best jellies. The fruit should be a trifle under ripe.

The following combinations make palatable and attractive jellies:

Currants $\frac{1}{2}$, raspberries $\frac{1}{2}$; crabapple $\frac{3}{4}$, plum $\frac{1}{4}$; crabapple $\frac{1}{2}$, cranberries $\frac{1}{2}$; crabapple $\frac{1}{2}$, wild grapes $\frac{3}{4}$; crabapple $\frac{1}{2}$, blackberries $\frac{1}{2}$; snow apple $\frac{3}{4}$, quince $\frac{1}{4}$; elderberry $\frac{1}{2}$, grapes $\frac{1}{2}$.

Strawberries, raspberries, blackberries, peaches, and even blueberries make nice jelly if about $\frac{1}{2}$ pieplant juice is added.

Many housewives prefer to can the clear fruit juice in its season and make jelly as needed throughout the year.

Uncooked Currant Jelly

Mash the fruit thoroughly and strain through a jelly bag. Add an equal amount of sugar to juice. Stir till dissolved. Pour in glasses, let stand in sun till set, cover as cooked jelly.

Oriental Jelly

When making crabapple jelly place two rose geranium leaves and two sprigs of lemon verbena in two quarts of juice. Add usual amount of sugar and remove the leaves just before taking from the fire.

Moulded Cranberries

- 1 qt. cranberries
- $\frac{1}{2}$ pt. boiling water
- 1 pt. sugar

Cut each cranberry in halves and wash out the seeds by holding under a faucet. Add sugar and water and boil till tender. Press through a sieve and pour into a mould to cool. Chopped walnut meats may be added if desired.

Currant and Orange Conserve

Stem and mash 1 peck of red currants and add 1 dozen oranges cut rather fine. Measure the fruit by pints. Then boil 20 minutes. Add 1 pound of sugar for each pint of measured fruit and boil 20 minutes longer.

Green Jelly

Add a few drops of green mint flavoring to apple jelly just before removing from fire.

Strawberries in Currant Jelly

Reserve the largest and most solid strawberries. Crush the smaller berries and to each pint add $\frac{1}{2}$ pint red currants. Cook and strain through jelly bag, measure juice and cook ten minutes. Then add 1 pint of sugar for each pint of juice. Cook 10 minutes, add selected strawberries and keep just at boiling point till fruit is clear. Dip berries into tumblers, boil juice a few minutes longer and pour over berries.

Chipped Pears

- 8 lbs. pears and sweet apples, cut small
 - 8 lbs. sugar
 - 1 cup water
 - 1 jar preserved ginger
 - 10 lemons (juice and grated rind)
- Boil slowly till thick. Seal.

Cherry Conserve

- 2 cups pitted cherries
- 1 orange
- 3 cups sugar
- 2 cups chopped nut meats

Cook cherries with sugar till mixture jellies. Add orange chopped fine and chopped nut meats. Cook till well boiled through.

Spiced Cherries

- 5 qts. pitted cherries
- 1 pt. vinegar
- 3 qts. sugar

Boil 1 hour. Take out cherries in 10 minutes and put back last 10 minutes with 1 tablespoon cloves and 1 tablespoon cinnamon.

Cranberry Sauce

- 1 qt. cranberries
- 2 cups sugar
- 2 cups cold water

Boil berries and water a few minutes in a covered dish. Then add the sugar without stirring and boil gently without stopping for 20 minutes.

Fig and Rhubarb Jam

- 2 lbs. rhubarb
- 2 lbs. sugar
- 2 lbs. figs

Cut fruit fine and cook in a little water till soft. Add sugar and simmer gently till thick and smooth.

Grape Conserve No. 1

- 1 lb. raisins, seeded
- 7 lbs. grapes
- 7 lbs. sugar
- 1 lb. walnut meats

Remove skins from grapes. Heat pulp till soft, and remove seeds by pressing pulp through collander. Chop skins, raisins and nuts medium fine. Put all together adding pulp and sugar. Boil gently until thick. Seal in airtight jars. This rule makes about 8 pints.

Grape Conserve No. 2

- 3 lbs. Concord grapes
- 2 chopped oranges
- 1 lb. walnut meats
- 3 lbs. sugar
- 1 lb. seeded raisins

Pulp and seed grapes, add sugar, chopped skins, raisins and oranges. Boil till thick. Add chopped nuts.

Grape Fruit Marmalade

Shave 3 lbs. grapefruit, rind and all except the heart. Cover with 9 pints of water and let stand 24 hours. Boil gently until tender, about 2 hours. Add 14 lbs. granulated sugar. Boil till it thickens, about 1 hour.

Gooseberry Conserve

- 3 qts. gooseberries
- $\frac{1}{2}$ lb. raisins, chopped
- 3 qts. sugar
- $\frac{1}{2}$ lb. almonds blanched and chopped

Juice and rind of 1 orange
Juice and rind of 1 lemon

Add other ingredients to gooseberries after they have been boiled in a little water till they break. Boil all together 20 to 30 minutes.

Orange Marmalade No. 1

6 oranges and 3 lemons sliced very thin. To each pint of pulp add $1\frac{1}{2}$ pints of water. Boil hard $\frac{1}{2}$ hour. Keep covered while boiling. Let stand 24 hours. Then add $1\frac{1}{2}$ pints sugar to each pint of mixture. Boil hard $\frac{1}{2}$ hour, keeping uncovered.

Peach and Plum Jam

- $1\frac{1}{2}$ lbs. peaches
- 1 lb. Italian plunes

Peel peaches, remove pits and wash to pulp, add orange juice. Put orange rind through a food chopper and add to peach pulp. Add cherries (which we grind through chopper, too). Measure pulp equal amount of sugar. Cook slowly until thick.

Orange Marmalade No. 2

- 1 orange
- 1 grape fruit
- 1 lemon

Slice very thin using all but seeds and tough white centers. Measure and add three times the quantity of water. Put in an earthen dish and let stand overnight. Boil 10 minutes and let stand another night. The second morning add 1 pint of sugar to each pint of juice and boil steadily for two hours. Put away in glasses.

Sunshine Strawberries

Mix berries and sugar pint for pint. Put in jars without heating, seal and let stand in hot sun 3 days. Be very careful that jar covers and rubbers are thoroughly sterilized.

Strawberry Jam

2 quarts berries. Pull and pour boiling water over; let stand about 1 minute or until water turns pink. Drain and add 4 cups sugar, boil 2 minutes, then take off fire and when it stops boiling add 2 more cups sugar and boil 5 minutes more. Take from fire and pour in sterilized jars and seal.

Cold Pack Peaches

- 16 cups water
 - 12 cups sugar
- Makes 16 quarts.

Peach Marmalade

- 12 peaches
- Juice and rind of 2 oranges
- Sugar (equal to peaches)
- 1 cup maraschino cherries

Peel peaches, remove pits and wash to pulp, add orange juice. Put orange rind through a food chopper and add to peach pulp. Add cherries (which we grind through chopper, too). Measure pulp equal amount of sugar. Cook slowly until thick.

Peach Conserve

9 cups of peaches cut small
1 orange, cut rind and pulp small
½ cup shelled and chopped almonds
9 cups granulated sugar
Boil ½ hour.

Pineapple Marmalade

Put into preserving kettle 3 coarsely grated pineapples with the pulp and grated rind of 1 orange and 1 lemon. Boil a few minutes till thoroughly mixed, then add an equal amount of granulated sugar and boil till thick like jelly.

Plum Conserve

1 basket blue plums
2 large oranges
1 lb. seeded raisins
6 cups sugar

Wash, pit and quarter the plums, cut raisins rather fine. Use entire oranges except seeds and cut in small pieces. Let sugar stand a little while mixed with the fruit that juice may be drawn out, then cook from 20 to 30 minutes.

1-2-3-4 Marmalade

1 pineapple
2 boxes strawberries
3 oranges
4 cups sugar
Cook until thick.

Plum or Prune Conserve

½ pts. canned plums or prunes
2 oranges
1 lb. seedless raisins
1 lb. sugar
2 cups walnut meats

Cook raisins in little water till tender. Dice oranges and cook until tender. Add raisins, oranges, sugar and broken nut meats to already heated plums or prunes and cook till thick. Serve with moulded chicken or veal.

Quince Honey

Make a good syrup of 5 lbs. of granulated sugar and 1 quart of water. To this add 5 quinces pared and grated. Cook slowly about 3 hours or until thick like honey.

Rhubarb Conserve

1 qt. rhubarb
1 pt. red currants
1 lb. walnut meats
2 lemons
1 pt. raspberries
1 lb. raisins
2 oranges
Sugar

Cut rhubarb in small pieces but do not peel. Use only the juice and pulp of raspberries and currants. Chop raisins, nuts, orange and lemon peel. To each pound of mixed fruit add 1 pound of sugar. Cook until thick like jelly which will be only a few minutes. Put into jelly glasses.

Rhubarb Conserve No. 2

4 lbs. rhubarb
1 lb. almonds
6 oranges
1 lemon

Cut up rhubarb, peel oranges removing white from rind. Cut pulp and rind and put in cooking dish with rhubarb and almonds blanched and chopped. Add one bowl of sugar for each bowl of fruit mixture and cook slowly till thick enough, about 1 hour.

Rhubarb Jam

Cut rhubarb into inch lengths. Measure cup for cup of fruit and sugar. Place in porcelain kettle and let stand over night or until sugar is dissolved. Add a handful of ginger root broken into small bits and boil from 20 to 30 minutes.

Apricot Jam

1 lb. apricots
1 orange
1 can shredded pineapple
2 cups sugar

Soak apricots over night in cold water, drain and add pineapple, sugar and orange. Put orange through meat grinder after discarding white part. Cook 45 minutes over slow fire or until fruit is soft and thick.

Fresh Strawberries

Crush fruit thoroughly. Mix sugar, pound for pound. Let stand over night and keep cool throughout the entire process. Fill cans very full and screw covers on tightly.

Sunshine Strawberries

Allow ¾ pound of sugar for each pound of berries. Bring slowly to a boil. Spread on large platters and let stand in hot sun for 3 days. Stir gently occasionally.

Tomato Preserves

1 lb. yellow pear tomatoes
3 lemons
1 lb. sugar

Add sugar to peeled tomatoes being careful to keep fruit whole and firm. Let stand over night. In the morning pour off the syrup and let boil until thick. Skim and add tomatoes and sliced lemons with rind on. Cook until thick and clear but do not let it get dark.

Cherry Conserve

2 qts. cherries, pitted
6 oranges, grated rind and juice
5½ lbs. sugar
2 qts. ripe currants
1½ lbs. seeded raisins, chopped

Cook all together till the consistency of jam. Put in jelly glasses and cover with paraffin.

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MEATS**GENERAL RULES**

• The simplest test of the freshness of meat is the odor. If the meat has the slightest odor of taint to any disagreeable smell, send it back. • Another test is the action of meat under pressure. Press firmly upon the meat with the thumb—if the meat is all right the dent made by the pressure will rise up at once. • The color of beef is a good guide. It should be a clear red color, with a yellowish white, firm fat. • Do not select lean meat. Lean meats suggest underfeeding or overworking. Meat with a good proportion of fat is more likely to be tender.

RULE FOR ROASTING

• It is best to put all meats for roasting into a very hot oven without water, that the surface may sear before juices can escape. Later, the seasoning and a little water may be added.

Pot Roast of Beef

Take a lean piece of beef, cut a little fat from it and fry in an iron pot for a few minutes. Season the beef and sprinkle over a little flour; put in the pot and fry brown on all sides; pour in the hot water to half cover the beef. Cover tightly and cook until tender, add a little boiling water at intervals to prevent burning. When done, thicken the gravy.

Roast Fillet of Veal

Have the bone taken from six lbs. of the leg of veal. Fill the opening thus made with bread dressing, and tie up. Season with salt, put slices of salt pork over and cook in double roaster in a moderate oven about 3½ hours. Serve with tomato sauce.

Bread Dressing for Veal

Mix one and one-half cups of bread crumbs, a tablespoon each of chopped parsley and scraped onion, 2 tablespoons of chopped green pepper, one-half teaspoon of poultry seasoning and one-third cup of melted butter.

For poultry add sage.

Beefsteak and Mushrooms

Put one tablespoon butter in sauce pan with 6 fresh mushrooms. Cover and cook very slowly till mushrooms are tender. Then push them to one side of the pan. Add 1 tablespoon flour to the butter, mix well and stir in 1 cupful of stock. Boil up and season with salt, pepper and a little kitchen bouquet. Keep hot, over hot water while steak is being broiled. Place broiled steak on platter, arrange the mushrooms on the steak and pour the sauce over all. Garnish with parsley.

Salt Pork with Milk Gravy

Cut salt pork into thin slices. If very salty, cover with hot water and allow it to stand ten minutes. Score the rind of the slices and fry very slowly until they are a golden brown. Make a milk gravy by heating flour in the fat that has been fried out, allowing two tablespoons of fat and one tablespoon of flour to each cup of milk. The pork and milk gravy served with baked potatoes makes a cheap and simple meal, but one that most people like very much.

Mint Jelly

Soak $\frac{1}{2}$ box of Knox gelatine in $\frac{1}{2}$ cup cold water. Add 1 cup boiling water, $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ lemon, paprika, 1 teaspoon essence of spearmint, or $\frac{1}{2}$ cup chopped mint leaves, $\frac{1}{2}$ chopped cabbage, $\frac{1}{2}$ cup dried celery. If mint leaves are used, let them stand in vinegar half an hour. Put in mould and cut in squares. Serve with roast lamb.

Yorkshire Pudding

To be served with Roast Beef.

- 1 cup milk
- 2 eggs
- 1 cup flour
- $\frac{1}{2}$ teaspoon salt

Mix salt and flour, add milk gradually to form a smooth paste. Add eggs, beaten very light. Cover bottom of dripping pan with drippings from the beef, roast, pour in mixtures until $\frac{1}{2}$ inch deep. Bake thirty minutes. When well risen, baste with the fat from the roast. Cut in squares and serve with roast beef.

To Fry Roundsteak

In buying roundsteak get a large piece of suet. Put suet into hot frying pan. While this is frying, pound steak well and cut in pieces easy to handle, roll in flour, salt and drop in hot suet and fry quickly. This will make a nice and cheap steak.

Boiled Tongue

Boil fresh tongue until tender in salt water and skin while hot. Place in stone jar (or crock), pour over the liquor which has boiled down to one pint. Cut over it one large tomato, one small onion, three cloves, and one bay leaf, $\frac{1}{4}$ cup olive oil or butter, $\frac{1}{4}$ scant cup vinegar, dash of red pepper. Cover tightly and cook in oven two hours. Weight the cover with a flatiron. Drain liquid and thicken for gravy.

Jellied Veal

- 1 knuckle veal
- 2 onions
- 1 blade mace
- 1 bay leave
- 1 gill vinegar
- 12 cloves
- 6 pepper corns
- $\frac{1}{2}$ teaspoon allspice
- Salt and pepper to taste

Cook veal slowly 2 hours, add onions, mace, bay leaf, cloves and pepper corne, and cook 1 hour longer. Remove veal and cut in small pieces. Boil the liquor, vinegar, salt and pepper to 1 pint and pour over veal and set aside to cool.

Pork Chops

- 6 large pork chops
- 1 pint cooked tomato
- 1 large onion

Put 1 pint of cooked tomato and 1 large onion in the bottom of dripping pan. Then put in 6 large chops with salt and pepper. Place beneath the gas and broil slowly about three-quarters of an hour. Turn frequently.

Canned Meat

Take any kind of meat, take out bone, season with salt and pepper. Pack in $\frac{1}{2}$ gallon or $\frac{3}{4}$ gallon earthen jars as closely as possible. Put in oven and cook till well done. Take out and weight down with saucer and flatiron, or any weight and cover with hot lard, till well sealed. When cold, take off saucer and weight and re-cover with more hot lard, or lard and suet mixed. Let cool, then cover with paraffin, and set away in cellar and do not disturb till wanting to use it. It will keep a year at least, and always ready to serve by removing lard and reheating or sliced down cold. Sausage may be put up in the same way.

Swiss Roast

Take $2\frac{1}{2}$ pounds of round steak, two inches thick, pound into it as much flour as it will take in both sides, then put meat in a skillet with a little lard and brown both sides. Cover with water. Slice one medium sized onion over it and ripe tomato, or take canned tomatoes. Cover tightly and cook two hours. $\frac{1}{2}$ hour before done, salt and pepper to taste. This is very nice cold as well as hot.

Veal Loaf

- 3 lbs. veal
- $\frac{1}{2}$ lb. pork
- 1 tablespoon salt
- 1 teaspoon pepper
- $\frac{1}{2}$ cup bread crumbs
- 2 well beaten eggs
- 1 lemon, juice and grated rind

Mix well, and after the loaf is ready for the oven, sprinkle over with bread crumbs and pour over cream to cover. Bake about $1\frac{1}{2}$ hours.

Meat Loaf

- 1 lb. beef
- 1 lb. pork
- 1 lb. veal
- 3 eggs
- 2 cups milk
- 1 cup cracker crumbs
- $\frac{1}{2}$ teaspoons salt
- 1 teaspoon pepper
- $\frac{1}{2}$ teaspoon ginger
- 2 teaspoons chopped onion
- juice of one lemon

Put meat in bowl and add the well beaten eggs. Stir together the salt, ginger and pepper, and add to the meat and eggs. Add onion, crackers, lemon and milk, and mix well. Put paper on bottom of loaf tin, then put in mixture and cover top with thin slices of salt pork. Bake $1\frac{1}{2}$ hours in moderate oven. Let stand in tin a while to absorb the grease.

Breaded Veal

- 2 slices veal steak
- 1 cup fine bread or cracker crumbs
- 1 egg
- 1 tablespoon water
- 3 tablespoons drippings

Divide veal into suitable size pieces, lightly salt and pepper. Beat egg, add the water, dip veal first in egg, then crumbs, let stand 10 minutes. Have drippings hot in steel frying pan, put in the veal and let brown on both sides, cover and cook $\frac{1}{2}$ to 1 hour on slow fire. Enough for 4 or 5 people, depends on size of steaks. Bacon drippings or $\frac{1}{2}$ each butter and lard are best for frying.

Barbeque Sauce

- 2 cups vinegar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup bacon drips
- 1 teaspoon mixed spices (fine)
- $\frac{1}{2}$ cup catsup

Onion or garlic to taste
Mix all together and boil until thoroughly blended. Keep warm while using.

Creamed Salt Codfish or Salmon with Potatoes

- 1 lb. salt codfish or 2 cups salmon
- 4 tablespoons butter
- 4 tablespoons flour
- 2 eggs
- Dash pepper
- 2 cups milk
- 6 medium potatoes

Cover codfish with cold water and let stand several hours to freshen. Drain and flake. In using salmon break into large pieces. Melt the butter in top of double boiler, remove from heat, add flour and blend. Add milk, place over hot water and cook. Beat eggs, add to sauce, stirring constantly. Return to boiler. Add fish and pepper. Cook for 2 minutes, served with baked potatoes.

Pressed Chicken

Boil one good sized fowl or two small ones in slightly salted water in which has been put some celery tops and one small onion until the meat will separate from the bones. Pick from the bones, take off all fat, skin and gristle. Put the meat, cut up with four hard boiled eggs, seasoned with salt and pepper with a pint of hot chicken broth in which has been dissolved a tablespoon of gelatine. Mix all and put in a mold wet with ice water, let harden in a cold place over night. It can then be sliced.

Chop Suey

- ½ lb. pork (chopped finely)
- 1 lb. veal (chopped finely)
- 2 large onions
- 2 cups celery (diced fine)
- 1 can bean sprouts
- 2 tablespoons butter
- 2 tablespoons suey sauce
- 1 cup water
- 1 tablespoon flour

Melt butter in frying pan; add meat and sprinkle 1 tablespoon flour over top. Brown meat until done. Cover with boiling water, add onions and celery. Cook until tender; keep well covered with water. Add suey sauce and 3 minutes before serving add bean sprouts.

Baked Macaroni with Beef

Butter a baking dish, put in a layer of cooked macaroni, a layer of chopped cooked beef, then a layer of tomatoes, may add a little fried onion and grated cheese. Pour over all a small amount of stock, cover top with bread crumbs and dots of butter. Bake ½ hour.

Hoghead Sausage

Split head and soak in cold water over night. Remove the eyes and scrape and clean head thoroughly. Put on to cook with the cleaned tongue and heart. Cook 5 or 6 onions until tender and drain. Cook ½ pig liver until tender, about 1 hour. When the head is cooked so the meat falls from the bones, drain but save the liquid. Put the meat, onions and liver through the meat grinder. Add to the liquid the salt to taste. Then season with ¼ teaspoon cloves, 1 teaspoon allspice, 1 teaspoon pepper and a little powdered sweet majorum. Mix well and reheat. Put in jars or pans to cool.

Left Over Roast Fowl

Cut all the meat from the bones of any kind of fowl you have. Put the bones in a sauce pan covered with water. Stew about ½ hour until the goodness is cooked out. Take out bones, add the cold gravy left, the stuffing cut in small pieces, a little cold rice (if you have it), and then the fowl. Season with a little salt and pepper and stew 10 minutes. Serve on toast.

Barbeque

Barbeque meats are merely meats cooked in a special sauce. Treat any oven roasted meat by preparing the sauce and frequently and thoroughly moistening the roast with it while cooking by means of a clean cloth wrapped around a stick.

Rice and Hamburger

- 1 cup cooked rice
- 1 small onion
- 1 can tomato soup or canned tomatoes
- 1 cup raw hamburger

Salt and pepper to taste. Bake in oven until meat is done.

Little Pig in the Potato Patch

Use mashed potatoes, form into little balls. Take 2 small pork sausages and stick in balls just leaving the tips stick out. Brush potatoes slightly with butter, put into oven until nicely brown. Serve hot with muffins and jam or garnish each ball with cooked carrots and peas.

Meat Pie

2 pounds fresh beef or 1 quart canned beef. Cook potatoes, onions, carrots together until nearly done. Salt and pepper. Have meat hot and covered with plenty of gravy. Put all in roaster and cover with rich biscuit dough. Bake in hot oven.

Spanish Chicken

- For 1 chicken:
- 4 green peppers
- 1 large can peas
- 1 large can tomatoes
- 4 stalks celery
- ½ bottle catsup
- 4 carrots

Cut up chicken in small pieces. Green peppers, celery, carrots, in small cubes. Cook chicken, put in celery then carrots. When chicken is about done put tomatoes, green peppers and peas, stir well until done. If two chickens, double the recipe.

Mint Sauce for Lamb

- 1 cup fresh chopped mint
 - ½ cup vinegar
 - ¼ cup sugar
- Let stand one hour before serving.

Spanish Rice

- 1 lb. hamburger
- 2 cups cooked rice
- 2 cups tomatoes
- 1 medium onion (cut fine)

Salt and pepper to taste. Mix thoroughly and bake 1 hour.

My Own Special Stew

- 1½ lbs. round steak
- 2 cups diced carrots
- 2 cups diced celery
- 1 large onion
- 1 can tomato soup
- Salt and pepper

Cut steak in half inch squares and brown. Put in diced vegetables and nearly cover with water. Boil until tender. About 10 minutes before serving add tomato soup and heat thoroughly. Form a ring of plain boiled rice on a large platter and put stew in center.

Ham Slice Baked in Milk

Use rather thick slice of smoked ham. If very salty, put in cold water. Bring to a boil and drain. Rub with a mixture of 2 tablespoons brown sugar, and ½ teaspoon cloves. Put in greased pan. Cover with milk and bake 20 minutes or longer in moderate oven. Be careful not to burn.

Bacon and Tomatoes

- 4 slices of bacon
- 2 eggs
- 1 can tomato soup

Cut bacon in small pieces. Put in frying pan and fry. Add tomatoes and the eggs well beaten in. Serve on toast.

Escalloped Corn and Salmon

- 1 can corn
- 1 can salmon
- 1 dozen soda crackers
- 3 tablespoons butter
- 1½ cups milk
- 1 teaspoon salt

Butter a baking dish, crush crackers, place a layer of corn in baking dish. Then a layer of crackers and one of salmon, alternating with all ingredients. Sprinkle with salt and bits of butter. Pour over milk and bake in a moderate oven for 40 minutes.

Home-Made Corn Beef

Make a brine of three quarts of water, one cup of coarse salt, $\frac{1}{2}$ cup brown sugar and saltpeter the size of a hazelnut. Boil together and let cool. Select the piece of meat you prefer, put it into a crock and turn the brine over it. Let stand about six days, with a weight on to keep it under the brine, when it is ready for use. Cover with cold water and cook over a slow fire. You will think it delicious.

Hungarian Goulash

$1\frac{1}{2}$ lbs. lean beef (cut in pieces)
1 large onion
1 green pepper
2 ripe tomatoes (or canned)
Paprika
Salt and pepper
2 cups diced potatoes
Fry meat, onions and peppers in one tablespoon of lard until real brown. Add tomatoes and seasoning and put all in sauce pan, cover with water and cook one hour and add potatoes and cook until done.

Baked Ham

Take a picnic ham. Boil 30 minutes to each pound of meat. Take out and skin. Rub with brown sugar and each side and put in a few whole cloves and bake 30 minutes longer.

American Chop Suey

1 lb. pork (diced)
1 bunch celery
6 onions
3 carrots
1 cup peas
1 package noodles
Salt and pepper to taste
Fry the diced pork in butter, add chopped celery and onions, simmer 15 minutes. Add the chopped carrots and peas. Season and simmer until vegetables are cooked through. Add previously cooked noodles.

Vegetable Beef Stew

1 lb. round steak (diced)
4 tablespoons butter
1 large onion
 $\frac{1}{2}$ cup rice
2 cups potatoes (diced)
2 cups each of turnips and carrots (diced)
4 oz. package noodles
1 cup peas
Brown onions and meat in butter. Place in a steam or pressure cooker. Add vegetables in layers in order given. Season all and cover with boiling water and cook slowly for 3 hours.

Chicken and Green Peas in Cases

Make a white sauce of $1\frac{1}{2}$ tablespoons butter, $1\frac{1}{2}$ tablespoons flour and $1\frac{1}{2}$ cups light cream. Season and add $\frac{1}{2}$ pound of home cooked chicken meat or the contents of two 6-oz. cans of chicken, leaving the meat in fairly large pieces. Add $\frac{1}{2}$ can peas, drained and 1 slightly beaten egg yolk. Serve in cases.

Ham Loaf

2 lbs. lean fresh pork
1 lb. cured ham
1 egg
1 cup bread crumbs
1 cup sweet milk
Pepper
Mix and mold into a loaf; cover with crumbs; add 1 can of tomatoes and $\frac{1}{2}$ small bottle catsup and a little water. Bake 1 hour, thicken broth for gravy.

Pork Balls

1 lb. ground pork
 $\frac{1}{2}$ cup rice (raw)
2 eggs
Salt and pepper
Form in patties; roll in flour and fry until brown on both sides. Put in baking dish; cover with 1 can tomato soup and 1 can water. Bake 1 hour.

Rabbit

Cook rabbit half hour in cold water to which $\frac{1}{2}$ cup of vinegar has been added. Have a frying pan ready very hot. Brown rabbit in hot butter or drippings, season and remove to covered earthen dish. Pour enough hot water in frying pan to make sufficient gravy to cover meat. Thicken and pour over meat and bake two or three hours. The longer it bakes the better.

Salmon and Macaroni Loaf

1 cup milk
1 teaspoon salt
2 cups bread crumbs
2 egg yolks (slightly beaten)
 $\frac{1}{2}$ cup cooked macaroni
2 cups salmon (flaked)
2 tablespoons cream
2 tablespoons melted butter
Mix well and lastly add 2 egg whites (beaten stiffly). Bake in a buttered mold placed in pan of water. Time - 40 minutes.

Chili Soup

1 qt. tomatoes
1 qt. water
4 onions, good size
 $1\frac{1}{2}$ lb. hamburger
1 can red kidney beans
Noodles and chili powder
Can use spaghetti, but cook it first before putting in soup. Salt to taste.

Delicious Meat Rolls

1 lb. hamburger
 $\frac{1}{2}$ lb. sausage
1 cup mashed potatoes
Season to taste with salt and pepper, onions, etc. Divide in 7 or 8 portions and shape in small rolls. Dip in beaten egg then cracker crumbs, and fry in deep fat until brown. Put in a covered pan with a small amount of water and cook slowly in oven until done for about $\frac{1}{2}$ of an hour.

Salmon Loaf

1 teaspoon salt
 $\frac{1}{2}$ cup hot milk
3 egg whites (beaten stiff)
1 large can salmon
 $\frac{1}{2}$ teaspoon paprika
2 tablespoons lemon juice
 $\frac{1}{2}$ cup cracker crumbs
3 egg yolks (beaten stiff)
Fold all together. Add egg whites last. Put in baking dish and bake.

Chicken DeLux

(Will serve 30 people)
Clean 2 chickens well. Let stand in cold water over night. Boil chickens whole until tender, remove from bone and cut in small pieces. Strain broth and cook 2 small or one large pkg. noodles in same. Cook 1 bunch celery, 2 bunches carrots, about six potatoes, and three onions, all cut up. Then add to the noodles and chicken. Add 2 cans peas and 1 quart milk. Heat all, season and thicken with flour. Serve with hot rolls. Makes a very fine party luncheon.

Green Tomato Mince Meat

1 peck green tomatoes, chopped fine. Drain off the juice and measure it. Then take the same quantity of hot water, with two tablespoons salt, pour over chopped tomatoes and let boil 15 or 20 minutes, then drain. Cook tomatoes three times, using fresh water and 2 tablespoons salt each time. When tender, add the following: $\frac{1}{2}$ peck chopped apples, 1 cup vinegar, 2 tablespoons cinnamon, 1 tablespoon nutmeg, 1 lb. currants, 5 lbs. light brown sugar, $1\frac{1}{2}$ cups chopped suet, 1 tablespoon cloves, 4 lbs. raisins, $\frac{1}{2}$ lb. citron. Boil together until thick. Can and seal hot.

Meat Loaf

1 qt. canned beef
2 slices bread
2 eggs
1 small onion
Sage and pepper
Put meat and onion through food chopper. Soak bread in cold water, then mix all together. Form in loaf, place in loaf tin and cover with milk. Bake until brown.

Barbecued Hamburger

2½ lbs. hamburger
2 or 3 small onions cut up fine
Fry until brown.
SAUCE:
2 tablespoons vinegar
1 tablespoon Worcestershire sauce
½ cup catsup
½ tablespoon celery seed
2 tablespoons prepared mustard
Salt

Ham Loaf

½ lb. ground pork
½ lb. ground beef
1 lb. ground smoked ham
½ cup celery, cut fine
1 egg
½ cup cracker crumbs
½ cup milk
½ teaspoon salt and pepper

Lima Bean Dish

2 cups lima beans, measure after soaking
Mix:
1 tablespoon flour
2 tablespoons brown sugar (may add more to suit taste)
½ teaspoon salt
½ teaspoon paprika
1 tablespoon finely chopped onion
4 slices bacon, cut up and stir into beans — do not fry
1 cup water, or enough to cover beans
Bake 2 hours at 325 degrees.

Cornish Pastry

Make a pie crust of 3 cups flour, ½ teaspoon salt, sifted. Rub in 1 cup lard. Mix with ¾ cup cold water and 1 teaspoon lemon juice. Roll out enough pastry to cover the bottom of pan. Add a layer of diced onion, pepper and salt, a layer of steak cut in very small pieces, more pepper and salt and a dash of flour. Then add a layer of diced potatoes, dash of pepper and flour and salt. Sprinkle with 3 tablespoons water. Put on the top layer of pastry and pinch around the edges. Bake 1 hour. Have oven hot at first and lower the heat twice during the last half hour. Do not put an opening in the crust and use uncooked vegetables and meat.

Corn Casserole

1 can corn
1 cup rich milk or cream
2 eggs, beaten
1 small can of pimientos, cut fine
1 cup grated cheese
Some cracker crumbs
Season to taste. Cracker crumbs on top. Bake in buttered casserole 1 to 2 hours at 350 degrees.

Tuna Fish Dish

1 can tuna fish
2 cans mushroom soup
2 cups crushed potato chips
1 small can peas (drain)
1 tablespoon butter
Bake in casserole.

Tuna Fish

1 package medium size noodles
1 can tuna fish
1 can mushroom soup
1 green pepper
1 bunch celery

Make cream sauce of 2 large tablespoons butter, 1½ tablespoons flour, add rich milk, 2 cups. Add mushroom soup.

Noodle-Tuna Fish Casserole

Boil 1 package egg noodles and drain.

Make a thick white sauce of 2 tablespoons butter, 2 tablespoons flour, 2 cups milk, salt and pepper. Butter the casserole and add a layer of cooked noodles, a layer of flaked tuna, a layer of sliced cheese, and a layer of white sauce. Repeat these layers. Top with buttered crumbs. Bake in slow oven 45 to 60 minutes. Use ½ lb. can tuna, and ¼ lb. yellow cheese for this amount of white sauce.

Chop Suey or Chow Mein

3 tablespoons vegetable or animal fat
½ teaspoon salt
½ cup water
½ cup of fine cut onions (if desired)
1 cup of diced raw pork, veal, fowl, or seafood
1½ cups of celery, cut into small pieces
1 can vegetables or sprouts, drained
Thickening
3 level tablespoons corn starch
½ teaspoon pepper
1 teaspoon brown sauce or sugar
2 tablespoons soy sauce when using brown sauce, when using sugar use 3 tablespoon of soy sauce

Heat fat in skillet, add meat and onions and fry quickly until meat is well seared, but not browned, burned or scorched. Add celery, water, salt and pepper. Cover and boil four minutes. (Make thickening by mixing cornstarch, brown sauce and soy sauce with 2 tablespoons of water until smooth.) Stir in drained vegetables or sprouts, add thickening, heat thoroughly, stirring constantly to prevent burning. Serve piping hot with cooked rice for chop suey or with noodles when chow mein is desired.

Green Beans

1½ qts. of beans
3 cups water
1 tablespoon vinegar
2 tablespoons salt

Boil in open kettle 7 to 10 minutes, put in cans and seal.

Hot Dish

1 large can of red kidney beans, celery, large onion, can peas, can tomatoes, ½ lb. spaghetti, 1 lb. hamburger, tablespoon flour, salt and pepper. Cook together the hamburger, onion and celery. Cook and wash well the spaghetti. Put all the ingredients in pan, flour last, and cook in moderate oven for 45 to 60 minutes.

Sugar Cured Ham

For 100 lbs. of meat:
8 lbs. salt
2 lbs. brown sugar
2 oz. salt peter

Dissolve this in 4 gallons of water and boil the brine. Let cool then pour over the meat which you have packed in the jar (6 to 8 weeks) it takes for them to cure. If brine becomes sour pour it off and make new brine.

Noodle Dish

2 packages small noodles
1½ lbs. ground beef
1 bunch celery, cut fine
2 onions
1 green pepper
1 can mushroom soup
1 can tomato soup
1 cup water

Cook noodles and drain. Simmer onions, celery and meat in skillet and put all together and bake.

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NORWEGIAN and FOREIGN DISHES

**Norwegian Butter Snips
(Cookies)**

Cream together well, 1 cup butter and 1 cup sugar; add 2 egg yolks and 6 tablespoons heavy cream. Mix well. Work in 3 cups flour. Make into balls. Flatten and then brush with egg white. Bake at 375 degrees until nicely browned.

Fattigmand

4 whole eggs and 2 egg whites. Whip real good with 5 tablespoons sugar until thick. 5 tablespoons of thick cream and beat in with $\frac{1}{2}$ teaspoon crushed cardemon and pinch of salt. Then add enough flour to make a soft dough that can be rolled out. The least flour necessary the better it will be. Roll out quite thin and cut with a knife then fry in deep fat until light brown, then drain on brown paper.

It is best to make this dough the evening before using. It will then roll out thinner. This will make a large batch.

Fatteman (Swedish)

3 yolks and 1 whole egg, 4 tablespoons of cream, 4 tablespoons sugar, pinch of salt and flour enough to make a stiff dough. Roll out thin and cut in strips. Slit center and twist through. Fry in hot lard.

Christmas Rosettes

2 eggs, beaten lightly
1 tablespoon sugar
 $1\frac{1}{2}$ cups flour
1 cup milk
1 teaspoon vanilla
Fry in hot grease until a golden brown with a Rosette iron.

Scandinavian Nut Cookies

Cream together 1 cup shortening with 1 cup each of white sugar and brown sugar; add 3 well beaten eggs, 1 teaspoon vanilla, 2 teaspoons baking powder, inch of salt and 4 cups flour. Last add 1 cup nuts (chopped). Mix and set in a cool place over night. In the morning slice and bake.

Berliner Krauser

Take the yolks of 4 hard cooked eggs, cooled, and mash them well in a mixing bowl. Rub in well $1\frac{1}{2}$ cups sugar, then add 2 cups butter, mixing well. Add 4 raw egg yolks and lastly 6 cups flour. Work well, shape into rings, dip into the egg whites, beaten then into rolled sugar lumps. Bake in a slow oven (375) until lightly browned.

Flatbread

1 qt. flour
2 tablespoons corn meal
1 heaping tablespoon shortening

Mix well and scald with boiling water, enough to make dough into a roll. Let stand until cool and roll out thin on floured board and bake on top of stove. Then put in oven for a few minutes to make it crisp.

Fattigmand

Beat well together 3 egg yolks and 2 whole eggs. Then add 5 tablespoons sugar, 5 tablespoons sweet cream, 5 tablespoons melted butter, 1 teaspoon brandy and flour enough to roll without sticking. Roll quite thin, cut in diamond shapes, cut slash through the center. Fry in deep fat, as doughnuts, until golden brown.

Krumkager

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 cups flour
- $\frac{1}{2}$ pt. cream
- A little cardamon

Stir all together and bake in a Krumkager iron and roll while hot.

Sand Bakklse

Cream together $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, and 1 cup sugar; add 1 egg and 3 cups flour. Take a small amount of dough, like a small nut and press into the forms. Bake at 375 degrees. Makes 4 $\frac{1}{2}$ dozen.

Byg Gyrn Sod Suppe (Soup)

$\frac{1}{2}$ cup tapioca (large) or barley boiled in 2 qts. water. Add more water if needed. Boil $\frac{1}{2}$ lb. prunes; add to first juice. Add $\frac{1}{2}$ cup sugar, 1 cup fruit juices and a little salt. Other fruit may be added.

Strul (Very Good)

- 1 $\frac{1}{2}$ cups powdered sugar
- 1 $\frac{1}{2}$ cups sweet milk
- 1 cup sweet cream
- Enough flour, make batter as pancakes

Put a teaspoon batter on a Strul iron and bake a light brown. Roll on a stick and hold a minute until crisp. Remove from stick carefully as they will break easily, and keep in a dry place.

Leise

- 2 qts. finely mashed potatoes
- Scant $\frac{1}{2}$ cup potato water
- $\frac{1}{2}$ cup cream
- Pinch of salt
- Flour so dough will roll

Roll out thin and bake on top of wood range until brown.

Lude Fisk

When you get your fish from the market, cut it into pieces about 5 in. in length, cutting crosswise of fish. Then put to soak in cold water, if allowed to soak over night the fish will be better. When you are ready to cook it, cut off loose pieces of skin and fins.

Take a piece of cheese cloth or thin white muslin about 2 feet square and spread in dish pan, then put four pieces of fish into cloth, and tie securely so it will not slip. Put bag of fish into boiling water, after fish comes to a boil allow it to boil 5 minutes (do not boil longer). Lift bag out onto a container and pick out all the large bones and skin and serve hot with melted butter, potatoes and lefse.

Blod Klut

- 1 $\frac{1}{2}$ cups blood
- $\frac{1}{2}$ cup water
- 1 cup chopped suet
- 2 tablespoons salt
- 1 teaspoon each: nutmeg and allspice
- 1 lb. raisins
- 1 cup brown sugar
- 1 cup rice or pearl barley

Boil rice or pearl barley, when cool add to the blood mixture. Add enough flour to make a batter of the consistency of cake batter. Pour into a well greased pan and bake 1 hour.

Kjodkager (Meat Balls)

- 1 $\frac{1}{2}$ lb. round steak
- $\frac{1}{2}$ lb. pork
- $\frac{1}{2}$ lb. suet
- $\frac{1}{2}$ cup cream
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- Onion juice
- 1 tablespoon corn starch

Grind the meat real fine and mix the remaining ingredients thoroughly with the meat. Form in balls and fry.

Sod Suppe (Sweet Soup)

6 cups boiling water to which add $\frac{1}{2}$ cup sago, $\frac{1}{2}$ cup sugar. Boil sago until clear. Just before serving, add fruit and berry juices, about 1 $\frac{1}{2}$ cups.

Bordstabbel Bakkelse

- 1 cup butter
- 1 cup sugar
- 2 eggs
- 4 cups flour

- 2 tablespoons sweet cream
- 1 teaspoon almond extract
- A little baking powder in flour will make crisp

Roll thin and cut into strips about 5 in. long and 1 $\frac{1}{2}$ in. wide. Bake a light yellow, when done spread with the beaten egg white, sprinkle with sugar, and blanched almonds (ground). Return to oven to dry and slightly brown.

— NOTES —

— NOTES —

PICKLES**Sweet Sour Pickles***(Will Keep in Open Jar)*

Three gallons of small cucumbers. Wash, wipe dry, put in jar, and sprinkle $\frac{1}{2}$ cup of salt over them. Cover with boiling water. Let stand over night. Remove from brine, wipe dry. To 1 gallon of cold vinegar add 4 tablespoons ground mustard, 4 tablespoons salt, 4 tablespoons sugar. Mix well. Cover pickles. $\frac{1}{2}$ cup mixed spices, 1 root ginger. Pour vinegar mixture over pickles. Stir until each pickle is covered. Put in cool place. Take 3 pounds sugar and each morning add one handful to pickles. Stir well until all sugar is used.

Beet Pickles

Cook young beets until done. Skin them, then put into cans. Boil 1 cup vinegar, 1 cup beet water in which the beets were cooked, $\frac{1}{2}$ cup sugar and little salt. Pour over beets and seal.

Watermelon Pickles

4 cups sugar
2 cups vinegar
1 tablespoon whole cloves
2 tablespoons cinnamon
Watermelon rind

Pare the rind and cut into 2 inch squares. Soak in salt water over night. Drain, then cook tender in boiling water, just enough to cover. Put the vinegar and sugar in a kettle, then add the spices tied in a cloth bag. Boil mixture just 10 minutes then cook slowly about 1 hour or until syrup is thick. Add the rind and simmer 1 hour. Can. Muskmelon rinds, too, are delicious prepared in this way.

Mustard Pickles

1 qt. small cucumbers
1 qt. onions
1 qt. green tomatoes
1 qt. small carrots
1 qt. cauliflower
2 qts. vinegar
 $\frac{1}{2}$ cup flour
3 cups sugar
 $\frac{1}{2}$ cup tumeric

Cover vegetables with weak salt brine, and let stand over night. In morning cook each in their same brine. When cooked strain through a colander.

Boil 2 quarts of vinegar. Mix the following:

3 cups sugar
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup tumeric with cold vinegar

Then stir into boiling vinegar. Then stir in vegetables.

Dill Pickles

Scrub and leave pickles in water over night. Then dry with cloth. Put in jars with dill, pickles cut in 2 inch length. Sprinkle 1 teaspoon mixed spices in each can and pour the following liquid over them. Boil together 5 quarts of water, 1 cup salt, 1 teaspoon powdered alum, 1 quart of vinegar, heat and pour over pickles and seal jars at once. Will keep very crisp. Enough liquid for eight 2-quart jars.

Dill Pickles

11 cups of water
1 cup white or brown vinegar
 $\frac{1}{2}$ cup coarse salt

Bring all to a boil. Pack pickles in jar, a sprig of dill in each jar. Cover with warm brine and seal.

Green and Ripe Tomato Pickles

2 qts. ripe tomatoes
2 qts. green tomatoes
2 red peppers
3 large onions
Chop all fine. Then add:
½ cup salt
Let stand over night. In the morning drain, then add:
1 qt. vinegar
½ cup mustard
1 teaspoon cloves
2 cups sugar
1 teaspoon cinnamon
Add all together and boil until thick to suit taste.

Made Over Pickles

1 pt. vinegar
1 cup sugar
½ cup ground mustard
¼ cup flour
½ teaspoon celery seed
Mix all dry ingredients. Add to vinegar and cook 3 minutes. Next slice 2 quart can of sour pickles. Add to mixture and cook all 3 minutes.

Ice Water Pickles

Soak pickles in ice water for 5 hours. After they have been cut lengthwise drain and for a two quart can 1 quart vinegar, ½ cup water, 1 cup sugar, ½ cup salt. Pack spices in can with pickles with either celery and onions or dill.

Best Pickles in the World

Soak pickles in dill size, cut in 4 pieces, soak in ice water 4 or 5 hours and pack closely in jar with 3 sticks of celery and 3 small onions in each quart. Turn bottom side up to drain. Take 1 quart of vinegar, 1 cup sugar, ½ cup water, 1 cup salt. Boil and pour over pickles while hot.

Sweet Pickles

Wash 300 small cucumbers and place in a large dish. Take ½ cup of salt and sprinkle over them. Then pour boiling water over them and let stand over night. In the morning wipe dry and place in earthen jar with ¼ gallon of cold vinegar. Mix 4 large tablespoons of dry mustard, 4 tablespoons of salt, 4 tablespoons of sugar. Pour over pickles, then add ½ cup mixed spice and a ginger root. Now weigh out 3 pounds sugar, each morning add a cup sugar to pickles. When sugar is all used pickles are ready for use.

Watermelon Pickles

Cut watermelon rinds, peel and cut out all the pink. Soak over night in cold water, to which add a small piece of alum. In the morning drain, boil until tender. Make a heavy syrup and pour over pickles after they have drained a while.

Syrup:

2 cups vinegar
1½ cups white sugar
½ cup brown sugar
1 tablespoon mixed spices
Boil until quite thick.

Tumeric Pickles

1 dozen sliced cucumbers (can be quite large but not ripe)
6 onions
1 pt. vinegar
1 cup sugar
1 teaspoon celery seed
1 teaspoon ginger
1 teaspoon mustard seed
1 teaspoon cinnamon
1 teaspoon pepper
1 teaspoon powdered tumeric

Put sliced cucumbers and onions in salt water 1 hour, then drain and put into them the above, and bring to a boil. Let boil a few minutes and can.

Cherry Pickles

Soak pickles two weeks in cherry leaves with this brine: 1 cup sugar, 1 cup salt, 1 cup vinegar to a gallon of water. Boil and cool and pour over pickles. When 2 weeks are up wash and put in cans and pour over this syrup:

6 cups sugar
2 cups vinegar
2 teaspoons mixed spices
Boil and seal. Very good.

Dill Pickles

1 gal. water
1 pt. vinegar
1 cup salt
Piece of alum, size of walnut

Let come to a boil. Set aside until cold. Put dill in bottom and top of fruit jar. Pour over pickles when cold.

Mustard Pickles

Wash and wipe cucumbers dry and pack in fruit cans. Mix.
2 tablespoons dry mustard
½ cup salt
½ cup sugar
Add 3 cups vinegar
Stir until smooth, then add 1 cup cold water. Fill jar with this brine. Put on cover and rubber and screw tight. Turn upside down 1 day, next day tip back. Turn for 4 days and then take down cellar where it is cool and dark.

Cucumber Pickles

1 dozen cucumbers
6 onions
½ cup salt
1 qt. vinegar
2 cups sugar
1 teaspoon pepper
2 teaspoons celery seed
Cut cucumbers fine, also onions.

Add the ½ cup of salt. Let stand 5 hours. Drain. Add other ingredients and let come to a boil. Can and seal.

Ripe Cucumber Pickles

Peel large nearly ripe cucumbers and cut into eighths. Cool in salty water until easily pricked with a fork. Drain in collander. Boil 1 pint vinegar, 3½ pounds brown sugar, (cloves and stick of cinnamon in a sack) until a heavy syrup. Add cucumbers and let stand over night. In the morning drain and cook syrup down again. Do this 3 mornings. 4th morning after syrup is cooked down add cucumbers and heat through. Can.

Crisp Dill Pickles

Wash and pack small cucumbers in jars with dill and over these pour brine made with 5 pints of water, pint of vinegar, 1 cup salt. Boil together and pour over pickles while hot and seal.

Sweet Pickles

½ peck cucumbers
1 cup salt
2 qts. boiling water
Let stand for 3 days.
1 gal. boiling water
Let stand 6 hours, then drain and cover with cold water while preparing spiced vinegar:
1 gal. vinegar
2 cups sugar
2 dozen peppercorn
3 dozen cloves
1½ dozen allspice
1 tablespoon cinnamon (broken up)
1 tablespoon white mustard seed
1 tablespoon horseradish
Add pickles to boiling vinegar a few at a time. Cook 5 minutes and seal.

Dill Pickles

1 gal. water
1 qt. vinegar
1 cup salt
Boil together and pour over cucumbers previously washed and packed in glass jars with plenty of fresh dill.

Icele Pickles

Cut cucumbers lengthwise into quarters. Lay in ice water or very cold water will do, for 1 hour. Pack in cans with layer of sliced onions. Sprinkle 1 teaspoon celery seed and cover with the following liquid. 1 quart vinegar, 2 cups sugar, $\frac{1}{2}$ cup salt. Cook vinegar, sugar and salt and let cool a little before pouring over pickles. Enough liquid for 3 quarts.

Sweet Pickles

2 gallons small pickles or large ones cut small, 4 tablespoons salt. Let stand in salt water over night. Boil 2 cups vinegar, 1 cup sugar and 1 cup water, 3 teaspoons pickling spices. Drain pickles and add mixture and bring to boiling point. Can and seal.

Crisp Cucumber Pickles

1 qt. sliced cucumbers
1 large sliced onion
1 teaspoon celery seed
2 qts. water
 $\frac{1}{2}$ cup salt
1 pt. vinegar
 $\frac{1}{2}$ teaspoon mustard seed
1 cup light brown sugar
 $\frac{1}{2}$ teaspoon tumeric powder may be used

Use green cucumbers. Scrub well. Cut off ends, do not peel. Dissolve salt in water. Pour over sliced vegetables. Let stand 3 hours. Drain. Heat vinegar with mustard seed. Celery seed and sugar to boiling point. Add vegetables. Bring to boiling point. Let cool. Seal when cold.

Pickled Apples

2 cups water
1 cup white sugar
1 cup brown sugar
1 cup vinegar
Stick cinnamon and cloves

Dill Pickles

Fill jar with layers of cucumbers, whole pepper, dill and mustard seed. Boil 13 cups water, 1 cup salt and 1 cup vinegar and pour hot over pickles. Seal air tight.

Apple Pickles

Select all Whitney apples or Siberian crabs of nice shape and not over-ripe. Peel and core. Make a syrup of 1 cup sugar, 1 cup vinegar and 1 cup water. Add spices in a sack and let come to a boil. Drop apples in and boil until tender. Seal hot.

Saccharine Pickles

1 gal. vinegar
 $\frac{1}{2}$ cup grated horseradish
1 cup sugar
1 dessert spoon saccharine powder
 $\frac{1}{2}$ cup salt
 $\frac{1}{2}$ cup dry mustard
 $\frac{1}{2}$ cup mixed spices
 $\frac{1}{2}$ teaspoon alum

Use small cucumbers or cut in pieces. Pour boiling water over cucumbers and let stand until cold. Wipe with cloth and pack in jars and pour over dressing and seal.

Thousand Island Pickles

2 qts. sliced cucumbers (not peeled)
2 onions (sliced)
1 pepper (sliced) (optional)
3 qts. water
 $\frac{1}{2}$ cup salt
3 cups vinegar
1 $\frac{1}{2}$ cups light brown sugar
 $\frac{1}{2}$ teaspoon mustard seed
 $\frac{1}{2}$ teaspoon tumeric

Dissolve salt in water, pour over sliced vegetables. Let stand 3 hours. Drain. Make syrup of vinegar, sugar and mustard seed. Heat to a boiling point. Add sliced vegetables. Bring to boiling point again. Add tumeric, cool. Seal when cold. Makes 2 quarts.

Dill Pickles

50 medium sized cucumbers
1 large bunch dill
 $\frac{1}{2}$ cup mustard seed
 $\frac{1}{2}$ cup grated horseradish
 $\frac{1}{2}$ cups salt
6 qts. water
1 $\frac{1}{2}$ qts. vinegar
Soak cucumbers over night in a brine made by adding 1 cup salt to every gallon of water used. In the morning drain and arrange the cucumbers in layers in glass fruit jars. Place dill, horseradish and mustard seed (a little in each can), heat vinegar, water and salt, mixed thoroughly, and fill the jars to overflowing and seal.

Olive Oil Pickles

$\frac{1}{2}$ peck sliced cucumbers. Put in salt water over night. Drain and add 5 teaspoons celery seed and 5 teaspoons mustard seed. Mix this with cucumbers. 2 tablespoons of olive oil in each quart jar, then fill jars with cucumbers, 1 cup of vinegar to 2 cups water. Fill jars and seal.

Cucumber Pickles

1 dozen cucumbers
6 onions
1 qt. vinegar
1 teaspoon pepper
2 teaspoons celery seed
 $\frac{1}{2}$ cup salt
2 cups sugar
Cut cucumbers fine, also onions. Add the $\frac{1}{2}$ cup salt. Let stand 5 hours. Drain. Add other ingredients and let come to a boil. Can and seal.

Cucumber Pickles

2 qts. small cucumbers
 $\frac{1}{2}$ pt. vinegar
 $\frac{1}{2}$ pt. water
 $\frac{3}{4}$ cup sugar
Handful mixed spices
Heat all together (do not boil) and seal while hot.

Icele Pickles

3 cups vinegar
1 cup water
1 cup sugar
 $\frac{1}{2}$ cup salt
2 teaspoons celery seed
2 teaspoons mustard seed
Boil and pour hot over pickles. Wash pickles and let stand for a few hours in ice cold water before packing in cans. These pickles are good with a few onions in. Makes 4 quarts.

Best Pickles in the World

Soak large cucumbers (dill size) in very cold water for 5 hours without peeling. Cut lengthwise 4 or 5 times. Pack closely in jars with 3 stalks of celery and 3 small onions. Drain off any juice. Preferable 1 quart jars. Heat together 1 quart vinegar, 1 cup sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup salt. Boil well, pour over pickles and seal at once. Pack as tight as you can in cans.

Saccharine Pickles

Fill stone jar with cucumbers. Cover with boiling water and let stand over night. In the morning drain. Put on cold:

1 gal. vinegar
1 cup sugar
 $\frac{1}{2}$ cup horseradish
 $\frac{1}{2}$ cup ground mustard
Alum, size of hickory nut
1 dessert spoon saccharine powder
1 handful mixed spices

Leave in stone jar until ready to eat, then seal up in glass fruit jars. This takes about 10 days or two weeks.

Watermelon Pickles

Cook until tender in salt water, 1 teaspoon salt to a quart of water. Drain and cook until clear in the syrup of 3 cups vinegar, 3 cups sugar, 1 teaspoon ground cloves, 2 teaspoons cinnamon, a few whole cloves. Drain and boil for 2 mornings.

Sliced Cucumbers

12 large cucumbers (peeled and sliced)
 4 onions (sliced)
 2 red and 2 green peppers (chopped)
 2 cups vinegar (scant)
 ½ cup salt (scant)
 Mix all together and seal in jars. Will keep all winter.

First Prize Beet Pickles

Take 20 medium beets. Boil and quarter or slice and boil the following mixture:

1 cup sugar
 1 cup vinegar
 ½ teaspoon black pepper
 2 cups water
 1 teaspoon salt
 Stick cinnamon
 Whole cloves (if wanted)
 Drop cooked beets into this and let come to a boil and can hot.

Sweet Pickles Dried Peaches

1 lb. dried peaches
 1 cup brown sugar
 ½ cup granulated sugar
 ¼ cup cider vinegar
 ¼ teaspoon ground ginger
 18 whole cloves
 2 tablespoons minced preserved ginger
 ¼ teaspoon ground cloves
 ½ teaspoon cinnamon
 ½ teaspoon allspice

Put ground ginger, whole cloves, ground cloves, cinnamon and allspice in a cloth sack. Place peaches or prunes in large saucepan, cover with cold water and soak 12 to 24 hours. Put on to cook with enough water to cover fruit. Add remaining ingredients and cook until tender and syrup is thick. From 1½ to 2 hours. Put in clean hot jars and seal. Makes 3 quarts.

6-Day Pickles

Soak 2 gallons of small pickles in salt water, (strong enough to hold an egg) for 3 days. After 3 days drain and soak in cold water for 3 days changing water every day. Then simmer for 2 hours in 2 parts water, and 1 part vinegar to which alum the size of a hickory nut has been added. Stir often. Remove from simmering solution, pack in glass jars or stone crock and cover with 3 lbs. of white sugar, 6 cups white vinegar, 1 oz. stick of cinnamon, 1 oz. whole allspice, 2 cups water.

Dill Pickles

5 pts. water
 1 pt. vinegar
 1 cup salt
 Bunch of dill

Let boil, then pour over pickles which you have already packed in cans with dill. Makes 6 quarts.

Tumeric Pickles

1 pt. vinegar
 1 cup sugar
 1 teaspoon ginger
 1 teaspoon mustard
 1 teaspoon pepper
 1 teaspoon cinnamon
 1 teaspoon salt
 1 teaspoon tumeric powder
 12 good cucumbers
 6 good onions

Makes 2 quarts. Boil 5 to 10 minutes.

Ginger Pickles

12 medium cucumbers (peeled, cooked)
 3 or 4 onions (in salt 2 hours)
 1 pt. vinegar
 1 or ½ teaspoon mixed spices
 ½ cup sugar
 ½ teaspoon ginger

Put all together and boil till done.

Green Copper Boiler Pickles

Use 7 lbs. of pickles. Make a brine of 1 pint of salt and 1 gallon of water. Let stand in a stone jar 4 days. Drain and put on fresh water and let stand 3 days. Drain and use 2 cups vinegar and 1 teaspoon alum, cover with water, add large handful green grape leaves. Heat 2 hours slowly, place in jar again. Heat 6 cups sugar, 6 cups vinegar, 1 oz. whole cinnamon, 1 oz. whole allspice, pour over pickles, let stand. Next morning pour off and heat and pour back on them. Do this 2 mornings, then the pickles are ready to eat. These keep in an open jar.

Celery Pickles

Slice dill sized pickles lengthwise in fours. Let pickles lay over night in cold water. Then slice onions and celery in small pieces and pack in jar. Cover with one quart vinegar and 1½ cups sugar, scant cup salt, that has been boiled and cooled. Covers 4 quarts.

Garlic Dill Pickles

Put a small bunch of dill in a 2 quart jar. 1 small piece of garlic. Wash cucumbers and fill the jar nearly full. Cut up pieces of celery and ½ red pepper, finish filling jar. Put in another bunch of dill and a piece of garlic. Fill with cold water and last a can cover full of salt. Do not turn upside down.

Sweet Sour Pickles

Soak small pickles in salt water 24 hours.
 2 cups sugar
 3 cups vinegar
 Mustard
 Celery seed
 Boil and pour over pickles hot.
 Makes 3 to 4 quarts if pickles are packed tight in cans.

Favorite Pickles

Wash 2 gallons medium sized pickles, dissolve 2 cups salt in boiling hot water. Be sure pickles are covered. Let stand one week, then pour off brine and rinse pickles. Then pour boiling water on them and let stand 24 hours. Pour this off and cover with boiling water, to which a piece of alum the size of a walnut has been added. Let stand again 24 hours and then take and split cucumbers in small pieces and boil the following dressing and pour over pickles hot.

8 cups sugar
 2 tablespoon celery seed
 ¼ cup mixed spices
 2 oz. sticks cinnamon
 ¼ cup ground horseradish
 2 scant quarts mild vinegar

Let stand till next morning and pour off. Repeat and pour over pickles boiling hot. Do this 3 mornings, then they are done and ready to eat. In a few days they will keep in an open jar.

Dill Pickles

1 cup water
 ½ cup vinegar
 1 tablespoon salt
 Alum size of pea
 (Above makes one quart)

Heat to boiling. Pour over pickles, lay jars in warm water on back of stove. When pickles look brown they are done.

Cherry Dills

5 quarts of water
 1 cup salt
 Cherry leaves and dill
 Pour over pickles and let stand 3 weeks. Wipe dry and pack in cans, cutting the large ones lengthwise. Then 1 cup vinegar, 1½ cups sugar, scant mixed spices to taste, boil until thick and pour over pickles hot and seal.

300 Pickles

Take 300 pickles, scrub them and dry. Put in jar with $\frac{1}{4}$ cup salt and cover with boiling water. Let stand over night, drain and dry. Then boil together 6 tablespoons salt, 6 tablespoons sugar, 4 tablespoons ground mustard, 1 tablespoon mixed spices, 3 quarts vinegar, white $\frac{1}{2}$ inch ginger root. Pour over pickles boiling hot, and let stand in cool place, and add one handful of sugar every morning till five pounds are used up. Then they are ready to eat. These will keep in jars or can be put in cans when done. They should be stirred up every morning when sugar is put in and covered with plate to hold down.

Celery Pickles

- 1 tablespoon mixed spices
- 1 quart vinegar
- 1 cup sugar
- $\frac{1}{2}$ cup salt

Boil and pour over pickles while hot. (This will fill a 2 quart can.) Medium sized pickles. Put in cold water 2 or 3 hours. Pack in jars. On bottom celery leaves or stalk or seed, and 6 small onions in a 2 quart jar.

Sweet Sour Pickles

- 50 small cucumbers
- 2 cups sugar
- 3 cups vinegar
- 1 cup water
- 1 bunch dill
- Mixed spices

Soak over night in salt water. $\frac{1}{4}$ cup salt to 1 quart water. Drain and dry. Boil vinegar, water and sugar 10 minutes or until clear, add cucumbers and let stand over low fire, until they lose their green color, place 1 teaspoon mixed spices and a few dill blossoms in bottom of jar, add pickles, cover with hot syrup, place dill on top and seal.

9-Day Sweet Sliced**Cucumber Pickles**

Soak medium sized cucumbers in brine that will float an egg, for 3 days. Wash carefully and do not rub the little prickles off. Put in cold clear water and after 3 days, slice lengthwise (in quarters or halves according to size) and boil $\frac{1}{2}$ hour in a solution of 2 tablespoons powdered alum to 1 gallon of water. Then take out, wash in cold water and dry on cloth.

Make a syrup of 1 quart vinegar, 2 $\frac{1}{2}$ lbs. of sugar, spice, ginger roots, about a tablespoon full, stick cinnamon and whole mace.

Heat to boiling and pour over; let stand one day, reheat, pour over again; reheat once more (making 3 days) and seal. This sounds like a lot of work, but it really isn't and the pickles are lovely; just as crisp and brittle. You can add mixed spices if you like but the recipe does not call for it.

Chow-Chow

- 1 peck green tomatoes, chopped fine
- 1 cup salt
- Let stand over night.
- 6 green peppers
- 6 large onions
- 2 teaspoons ground mustard
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon mace
- 2 lbs. brown sugar

Cover with vinegar, cook until tender and can.

Ripe Cucumber Pickles

Pare and cut in strips. Remove the seeds. Put in weak brine for 12 hours. Pour off, wash in cold water, and drain well. Use one cup of sugar to one cup of vinegar, some stick cinnamon, and mixed whole spices. Boil the cucumber in this till a straw will pierce them. Put in glass jars.

Green Chili Sauce

- 24 large green tomatoes
- 12 large apples
- 12 large onions
- 4 red peppers (seeds removed)
- 4 cups sugar, cane
- 1 pint cider vinegar

Boil hard 1 hour. Put green tomatoes and onions through food grinder, add scant half cup of salt - let stand over night. In the morning squeeze out tomatoes and onions (throw brine away), place in large container to cook. Put peeled apples and the peppers through grinder, add to tomatoes and onions, sugar and vinegar, and cook.

Pepper Hash

- 12 large green peppers
- 12 large red peppers
- 2 small hot peppers
- 12 onions
- 2 large bunches celery

Chop medium, pour boiling water over this, let stand 20 minutes, drain. Put it into 1 quart vinegar, 2 cups sugar, 1 heaping tablespoon salt and let boil 20 minutes and seal.

Catsup

- 30 ripe tomatoes
- 12 tart apples
- 10 onions
- 3 red peppers or 2 teaspoons of ground red pepper
- $\frac{1}{2}$ cups sugar
- 5 teaspoons salt
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 qt. vinegar

Cook until thick. Run through sieve, heat and bottle.

Peggy's Chili Sauce

- 24 ripe tomatoes
- 24 green tomatoes
- 6 onions
- 1 bunch celery
- 3 green sweet peppers
- 3 red hots
- Grind all, add 1 cup sugar.
- 3 tablespoons salt
- $\frac{3}{8}$ cups vinegar
- 1 teaspoon cinnamon, cloves
- Allspice, nutmeg
- Boil until thick, seal.

— NOTES —

— NOTES —

PIES

Mince Meat with All Fruit

2 lbs. apples
 1 lb. suet
 2 lbs. seedless raisins
 2 lbs. brown sugar
 $\frac{1}{2}$ lb. citron
 $\frac{1}{4}$ lb. lemon peel
 $\frac{1}{4}$ lb. orange peel
 Juice and grated rind of 2 lemons
 1 teaspoon cloves
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 $\frac{1}{2}$ pint boiled cider

Blend thoroughly all ingredients. Heat to boiling point, boil 2 minutes. Fill hot sterilized jars and seal. Add 1 teaspoon lemon extract. Use as filling for Mince Pies.

Never-Fail Pie Crust

3 cups flour
 1 cup lard
 $\frac{1}{4}$ cup cold water
 Salt

Will make four lower crusts. Will keep five or six days in ice chest.

Refrigerator Pie

$1\frac{1}{4}$ cups crushed corn flakes
 3 tablespoons confectioner's sugar
 $\frac{1}{4}$ cup butter, melted over hot water
 Vanilla

Mix thoroughly and line 9 inch pie pan. Place in refrigerator 1 hour to chill, add 1 cup sliced ripe peaches.

FILLING:

3 egg whites, beaten stiff
 9 tablespoon granulated sugar and mix with stiffly beaten egg whites

Cover peaches with egg mixture and spread whipped cream over top. Add few ripe sliced peaches to decorate.

Lemon Pie

One thick slice of bread (about two inches) with crust removed. Pour over this 1 cup of water and let soak a while. Add grated rind of 1 lemon, and juice of one and a half lemons, one and a half cups of sugar, yolks of three eggs, butter the size of an egg. Cook until it thickens, fill a baked crust, beat whites of eggs light, add two tablespoons sugar, and brown slightly in a slow oven.

Orange Pie

1 cup sugar
 1 cup water
 1 tablespoon flour
 Small piece butter
 3 eggs, reserving whites of 2
 Juice of 1 orange, a little grated rind
 Juice of $\frac{1}{2}$ lemon

Boil mixture and pour into a baked crust. Cover with meringue and brown.

Lemon Pie

1 cup granulated sugar
 2 egg yolks
 $1\frac{1}{2}$ cups milk (heat)
 $\frac{1}{2}$ cup cold water
 3 tablespoon lemon dessert

Blend lemon dessert and water. Add beaten egg yolks, sugar and milk, cook in double boiler 15 minutes, stirring constantly. Pour into baked pie shell when mixture cools. When cold, cover with meringue, made of stiffly beaten egg whites, sugar, lemon extract. Return to slow oven to brown lightly.

MERINGUE:

2 egg whites, beaten stiffly
 3 tablespoons granulated sugar
 $\frac{1}{4}$ teaspoon lemon extract

Mince Pie

Use 2 cups mince meat for each pie. Moisten fruit with canned fruit juice, grape juice or a little brandy. Chopped apples and cut raisins may be added. Bake with 2 crusts.

Squash Pie

2 cups squash
3 eggs
1 cup sugar
½ teaspoon cinnamon
½ teaspoon ginger
Pinch of salt
2 cups top milk (scald)

Add cinnamon and ginger to squash, blend in sugar and well beaten eggs. Strain mixture and pour into deep pie shell. Bake 10 minutes in 450 degree oven, reduce heat to 350 degrees, bake about 25 minutes.

Mock Mince Pie

1 cup chopped raisins
1 cup sugar
1 cup bread crumbs
½ small cup vinegar
½ cup molasses
Butter size of walnut
Water or fruit juice to moisten, cinnamon, nutmeg, cloves to taste
Citron and orange peel if wanted

Southern Pecan Pie

3 tablespoons butter
½ cup light brown sugar
Pinch of salt
½ cup corn syrup
½ cup top milk
½ teaspoon vanilla
1 cup chopped fine pecans
1 unbaked pie shell

Cream butter, slowly beat in sugar, salt. Add eggs one at a time, beat briskly. Blend entire mixture. Pour into pastry lined pie tin and bake in moderate oven. Serve plain or with whipped cream.

New England Apple Pie

Rub one-third of a cup of lard into one heaping cup of flour, add a little salt and moisten with ice water sufficient to roll, using as little water as possible. Place on moulding board and flatten out with the hand. Spread with piece of butter the size of a large walnut, sprinkle with flour and roll up. Let stand while you peel and core five medium sized tart apples. Line the pie plate and sprinkle with flour, add the apples, one cup of sugar, butter the size of a walnut and cut into little pieces, a little nutmeg, sprinkle with flour, have the most at the edge to keep the juice in. Put the top crust on, and turn the edge under the lower crust. Bake in a very slow oven one hour.

Butterscotch Pie

2 cups dark brown sugar
2 cups boiling water
2 tablespoons of butter
Yolks of 2 eggs beaten up with 2 heaping tablespoons of flour mixed with water.
Pinch of salt

Put the sugar and water and butter on to boil and then add the eggs and flour. Cook until thick. Use egg whites for top, with 2 teaspoons of sugar and vanilla if desired.

Lemon Pie

1 cup sugar
Yolks of four eggs
2 heaping tablespoons flour
Juice of lemon and rind
1 cup milk
Cook in double boiler.

4 whites of eggs, ½ cup sugar, beat well. Fold half of this in with yolk mixture, the other half spread on pie and bake 30 minutes.

Apple Pie

3 sour apples
½ teaspoon nutmeg
1 teaspoon butter
Grated lemon rind
1 cup sugar
Salt
1 teaspoon lemon juice

Line plate with crust, place in it apples pared, cored and sliced until plate is well filled. Sprinkle with sugar, spice, lemon and salt. Dot over with butter. Put on upper crust and bake about 45 minutes in moderate oven.

Banana Pie

Bake in a rich crust.

FILLING:

Cook in double boiler 2 cups milk, ½ cup sugar, 2 tablespoons flour (even), 2 egg yolks and 1 teaspoon butter. Cook until thick. Flavor with vanilla. Cool. Slice 3 bananas in the crust, pour custard over these. Over all put a merigue made of the beaten whites and 2 tablespoons sugar.

Pineapple Ice Box Pie

½ cup milk
24 marshmallows
½ pint whipping cream
½ cup grated pineapple (strained)
Heat milk in double boiler. Add marshmallows and beat until dissolved. Let cool. Add pineapple, whip cream and add all together. Pour in large pie tin lined with graham cracker crust.

CRUST:

16 graham crackers (rolled)
½ cup sugar
½ cup butter (scant)

Roll crackers fine, add sugar then melted butter and spread on pie plate with spoon. Chill in ice box. Will keep for days.

Pumpkin Pie

3 eggs
1 cup sugar
1 cup pumpkin
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
½ cup milk

Lemon Raisin Pie

1 cup chopped raisins
1 cup sugar
1 cup cold water
Juice and rind of one lemon
1 tablespoon butter
1 tablespoon flour
Cook. Then put in double crusts and bake.

Raisin Pie

1 cup sugar
1 cup raisins
1 cup sour cream
Flavoring
Mix and bake between two crusts.

Apple Pie**CRUST:**

1 cup flour
½ cup lard
4 tablespoons water
Pinch of salt
Peel enough apples for pie
1½ cups sugar
1 tablespoon flour
1 tablespoon butter
Bake between two crusts.

Elderberry and Apple Pie

Peel and core wealthy apples, slice quite thin. Pick elderberries, wash and stem. Alternate apple and elderberries until crust is filled. Sift together 1 cup sugar and 1 tablespoon flour, and pour over. Dot generously with butter, sprinkle with cinnamon. Wet lower crust well. Press top crust on firmly to prevent juices from running out.

Graham Cracker Pie

CRUST:
 15 graham crackers
 $\frac{1}{2}$ cup melted butter (scant)
 $\frac{1}{2}$ cup sugar
 Pinch of salt

CUSTARD:
 2 cups milk
 $\frac{1}{2}$ cup sugar
 2 tablespoons corn starch
 2 egg yolks
 $\frac{1}{2}$ teaspoon vanilla
 Pinch salt
 2 egg whites

Roll graham crackers very fine. Add melted butter, salt and sugar. Save out $\frac{1}{2}$ cup of crumbs. Place remaining crumbs in pie plate, patting into shape like the undercrust of a pie. Heat milk in double boiler. Beat egg yolks, sugar, cornstarch and salt. Add hot milk and return to boiler and cook until thick. Flavor with vanilla. Pour into crust, cover with the beaten egg whites sweetened with 2 tablespoons powdered sugar. Spread the $\frac{1}{2}$ cup of crumbs on top and bake in a slow oven until brown.

Pumpkin Pie

2 large cups of pumpkin
 1 large cup sugar
 2 eggs
 2 teaspoons of pumpkin pie spice
 Pinch of salt
 1 quart milk
 For 2 pies.

Banana Pie

Bake a rich crust and fill with following when cool: 3 bananas sliced and covered with this cream, 2 cups sweet milk, 2 eggs (yolks), $\frac{1}{2}$ cup sugar, 2 tablespoons flour. Cook all together in double boiler. Flavor with vanilla. Use whites of 2 eggs and 1 tablespoon sugar as meringue.

Lemon Chiffon Pie

4 eggs
 1 scant tablespoon flour
 $\frac{1}{2}$ cup sugar
 1 cup boiling water
 A previously baked pie shell

Separate whites from yolks of eggs, beat yolks thoroughly, add grated rind and juice of lemon, then flour and slowly the boiling water, stirring constantly. Cook in upper part of double boiler until quite thick. Beat egg whites until stiff, gradually adding the sugar. Fold half of this into the cooked mixture, turn into pastry shell and top with the remaining egg whites and sugar. Place in slow oven to set and brown the meringue.

Sour Cream Pie

Line pie tin with rich pie crust and bake. When done fill with a filling made of the following ingredients.

1 cup sour cream
 $\frac{1}{2}$ cup seeded raisins, chopped
 1 cup sugar
 2 teaspoons cloves
 $\frac{1}{2}$ teaspoon cinnamon

Cook this all together in a double boiler and when thick pour into baked pie shell and cover with a meringue of 2 egg whites with 2 tablespoons sugar added. Place in oven until light brown.

Rhubarb Pie

Pour boiling water over 2 cups chopped rhubarb. Drain off water after 4 or 5 minutes and mix with the rhubarb:

Yolk of 1 or 2 eggs
 1 cup sugar
 About 1 tablespoon butter
 Moistening the whole with 3 table-
 spoons water

Bake with lower crust only and then make a meringue of the egg whites and 3 tablespoons of sugar. Spread on pie and brown.

Lemon Cream Pie

3 eggs
 $\frac{1}{2}$ cup sugar
 3 tablespoons cornstarch, heaped
 $\frac{1}{2}$ cup milk
 Juice of one lemon
 One baked shell

Separate the eggs. Mix the sugar and egg yolks until creamy. Add cornstarch and mix well. Add milk slowly and stir until dissolved. Cook over a double boiler until very thick or holds its own shape. Then add lemon juice and beat until well mixed.

Fresh Fruit Pies

For fruit pies use sugar as follows:

Blueberry	$\frac{1}{2}$ cup sugar
Cherry	1 cup sugar
Green Apple	$1\frac{1}{2}$ cups sugar
Grape	1 cup sugar
Plum	1 cup sugar
Raspberry	$\frac{1}{2}$ cup sugar
Pie Plant	1 cup sugar
Blackberry	$\frac{1}{2}$ cup sugar

Chocolate Pie

$1\frac{1}{2}$ cups boiling water
 1 small cup sugar
 Let boil, then add:
 2 squares chocolate, grated or 2
 rounded teaspoons cocoa
 1 heaping teaspoon cornstarch
 mixed with a little water

Cook until thick. Add 1 teaspoon vanilla and a small piece of butter. Pour in baked pie shell and when cool top with whipped cream.

Cheese Pie

$\frac{1}{2}$ cup sugar
 2 whole eggs (beaten light)
 1 cup cottage cheese
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup cream
 1 teaspoon vanilla

Bake in one crust until firm like a custard pie.

Never-Fail Pie Crust

1 cup flour, 2 rounding tablespoons of lard, 4 tablespoons of cold water, $\frac{1}{2}$ teaspoon salt, rub flour and lard until it becomes crumbly, then add water. Be sure and divide your crust as this is just enough for a good sized pie and when handled too much it becomes tough.

Banana Pie

Make filling as for cream pie. Bake pie shell. Slice bananas in bottom of baked shell. Add cream filling and meringue. Brown. This pie is best used the same day baked.

Pineapple Pie

Line a pie plate with a rich crust and fill with grated pineapple mixed with 1 cup of sugar, 1 tablespoonful of softened butter, the well beaten yolks of 2 eggs, mix with a teaspoon of cornstarch. After pie is baked, whip the whites stiff with 2 tablespoons sugar, pie lightly over top, return to oven, let color to golden brown. May use whipped cream instead of egg whites.

Date Pie

1 lb. dates or figs chopped fine
 $\frac{1}{2}$ cup sugar
 1 beaten egg
 2 teaspoons flour mixed with a little milk
 1 pint sweet milk
 Pour the milk slowly over the chopped dates, stirring meanwhile to make a smooth mixture. Bake with one crust, and spread whipped cream on top.

Raisin Pie

1 cup chopped raisins
 1 cup sugar
 1 cup sour cream (thick)
 1 egg
 Bake in two crusts.

Prune Pie

Bake lower crust for pie. Cook 2 cups of prunes, sweeten to taste, chop and place in crust. Pour whipped cream over when ready to serve.

Chocolate Pie

- ¾ cup sugar
- 2 tablespoons corn starch
- ¼ teaspoon salt
- 1 cup milk
- 2 squares chocolate
- 1 teaspoon vanilla
- Yolk of one egg

Mix dry ingredients, add milk and egg, cook until thick, add vanilla. Cool slightly before putting into baked crust. Cover with meringue and brown.

Rhubarb Pie

One large cup of rhubarb, cut fine; 1 large cup of sugar mixed with 1 large teaspoon of flour; yolks of 3 eggs; 2 tablespoons butter; 1 teaspoon vanilla. Pour in crust and bake. Make stiff meringue with whites of eggs. Two teaspoons powdered sugar. Spread over pie and brown in very slow oven.

Chocolate Butterscotch Pie

- Butter size of egg
- 1 cup brown sugar
- 1 cup milk
- 2 egg yolks
- ¼ cup cocoa
- 1 teaspoon vanilla
- Pinch of salt

Butter size of an egg, 1 cup brown sugar. Put in skillet and brown. Add 1 cup milk, ¼ cup cocoa dissolved in an additional ¼ cup milk, and 1 teaspoon of vanilla. Let boil about 3 minutes, then beat in 2 egg yolks. Pour into baked pie crust. Cover pie with meringue made of stiffly beaten whites of eggs and 3 tablespoons sugar, ¼ teaspoon vanilla. Brown lightly.

Lemon Pie

- 1 whole egg and yolks of 2
- 1 cup sugar
- Juice of 1 lemon
- 2 tablespoons cream

Beat all to a creamy consistency and add a little salt, put in crust and bake. Whip two whites with a little sugar, spread on top and brown.

Butterscotch Pie

- 1 cup brown sugar
- 1½ cups milk
- 1 egg yolk
- 1 tablespoon butter
- 2 tablespoons flour
- 1 tablespoon vanilla

Cook until thick. Bake pie crust and fill with mixture. Frost with meringue from whites of 3 eggs. Brown.

Cranberry Pie

1 large cup cranberries cut in two, 1 small cup raisins cut in two and seeded, 1 cup sugar, 1 tablespoon flour, small pieces of butter. Bake with two crusts.

Cocoa Pie

- ¾ cup cocoa
- ¾ cup flour
- 1 cup sugar
- ½ teaspoon salt
- 2 cups milk or water
- 2 egg yolks
- 3 tablespoons butter
- 1 teaspoon vanilla
- 1 baked pie shell

Line deep pie pan with pie crust. Bake quickly 10 to 15 minutes in hot oven. Cook cocoa, flour, sugar, salt, milk, until thick; beat yolks and butter, and vanilla. Pour into baked pie shell, let cool. Beat egg whites with 3 level tablespoons sugar for meringue, brown in slow oven. Or serve with whipped cream; in that case use whole egg for filling.

Prune Pie

1 lb. stewed prunes, stoned and beaten lightly, 2 eggs, ½ cup sugar, 1 cup rich milk. Beat all into a paste and bake as custard pie. When cold, cover with whipped cream, sweetened and flavored. This makes two pies.

Cherry Pie

- 3 cups fresh cherries (wash and remove stones)
- 1 cup sugar
- ½ teaspoon salt
- 2 tablespoons flour
- 1 tablespoon butter
- ½ teaspoon cinnamon

Blend sugar, flour, salt and add cherries. Mix well. Pour mixture into unbaked pie crust, add dots of butter, top crust, cover edge well. Bake in hot oven about 15 minutes, then reduce heat and bake until done.

Cherry Pie

- 2½ cups canned cherries (drain juice)
- 1 cup sugar
- 2½ tablespoons finest mesh tapioca
- ¼ cup cherry juice
- Pinch of salt
- 1 teaspoon butter
- Prepare pie dough using:
- 1½ cups sifted flour
- ¾ teaspoon salt
- ¾ cup lard
- ¾ teaspoon cinnamon

Mix juice and sugar, salt, tapioca. Blend lard into flour with pastry knife. Add 3 tablespoons milk. Prepare as for any dough; roll out bottom crust, line pie tin covering edge well. Add cherries, butter, and all other ingredients which have been well mixed. Pour into moistened bottom pie crust, cover with top crust with openings for steam. Bake 10 minutes in quick oven, reduce heat and bake another 20 minutes. Shut off heat, let pie remain in oven 10 minutes.

Cranberry Pie

Line a pie dish with paste and fill with sliced, uncooked cranberries. Add 1 heaping cup sugar mixed with 1 tablespoon of flour and small pieces of butter. Cover with upper crust and bake 30 to 40 minutes in a moderate oven.

Cranberry Raisin Pie

- 2 cups cranberries
- ½ cup raisins
- ¾ cup sugar
- 1 tablespoon flour, or minute tapioca
- 1 tablespoon lemon juice
- 1 tablespoon butter

Wash cranberries, drain and chop with raisins. Pour into pastry lined pie pan. Combine sugar, flour and sprinkle over fruit. Dot with butter and lemon juice. Cover with top crust. Bake 10 minutes in a 450 degree oven, reduce to 350 degrees and finish baking.

Custard Pie

3 eggs beaten light, ¾ cup sugar, ¾ teaspoon salt, 3 cups milk, flavor with nutmeg. Makes a large pie.

Pie Plant Pie

1 rounding cup chopped pie plant, 1 even cup sugar, stirred in the pie plant till sugar is dissolved. If the pie plant is not sour enough add some lemon juice. 1 tablespoon flour, 2 eggs. Beat yolks of eggs and pour into the pie plant. Bake in one crust and use the whites of eggs for frosting.

Washington Pie

1 cup sugar, ½ cup butter, scant, 3 eggs, well beaten, ½ cup milk, 1½ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Bake as cake. This will make two round tins full or cake for two pies.

Cream Filling (for 1 pie)

Put in double boiler, 1 pint milk, when hot add the following: Yolks 2 eggs, well beaten, 3 tablespoons sugar, 2 tablespoon (rounding) corn starch. Beat all together. Flavor with vanilla when taken from fire. When cool, pour over cake part. Use whites of eggs beaten stiff with 2 tablespoons sugar for frosting. Put in oven to brown.

Custard Pie

3 eggs
 ½ cup cream
 ½ cup sugar
 1½ cups milk
 Salt and vanilla

Beat well and bake in one crust.

Cream Pie

¾ cup sugar
 ¼ cup corn starch
 ¼ teaspoon salt
 2 cups milk, scald
 3 eggs
 2 tablespoons butter
 1 teaspoon vanilla
 1 baked pie shell

Blend sugar, corn starch and salt. Slowly stir in hot milk. Cook and stir over boiling water until mixture thickens. Add one-third of mixture to well beaten egg yolks, then stir egg yolks into custard. Stir and cook 2 minutes. Remove from fire. Cool. Add butter and vanilla. Pour into baked shell. Cover with meringue, return to oven to lightly brown. Or serve with sweetened whipped cream adding a few drops of vanilla. If 2 eggs are used, add ½ cup sugar to custard mixture. Scant ½ cup flour may be used instead of corn starch.

MERINGUE:

2 egg whites, beaten stiff
 ½ cup sugar
 Few drops of vanilla

Cocoanut Cream Pie

Follow above recipe, add ½ cup cocoanut to custard before cooling mixture. Sprinkle meringue with ½ cup cocoanut, then lightly brown.

Chocolate Cream Pie

Follow recipe for cream pie. Add 2 square baking chocolate or ½ cup cocoa to hot milk. Then use 1 tablespoon less flour.

Chocolate Chip Pie

1 package chips
 2 tablespoons sugar — over night in
 best
 2 tablespoons water

Melt over fire and take from stove. Beat in 4 egg yolks, 1 at a time. Beat whites and mix into the mixture. Serve with whipped cream or sprinkle with graham cracker crumbs. You can make a graham cracker crust or other kind.

Lemon Pie

Beat the yolks of 4 eggs to lemon color. Grate the rind (not the white part) and juice of one lemon. Be sure and not get any of the white part.
 ½ cup of sugar
 2 tablespoons water

Boil these 4 until thick, in a double boiler. Be sure and boil thick. Then beat the whites of 4 eggs until stiff and add ½ cup of sugar until all is blended. Then take ½ of this white of eggs and add to the yolk mixture. Mix together well. Put in a pie crust and brown the rest of whites on the top.

Lemon Pie Filling

1 cup sugar
 1 lemon
 1 tablespoon flour

Stir this into 1½ cups of boiling water. Pour into a baked pie crust and cover with 2 beaten egg whites.

Strawberry Pie

Line pie plate with graham cracker crumbs. Cream 1 cup powdered sugar and ½ cup butter, add 1 beaten egg, spread over crumbs. Well up on sides. Whip ½ pint cream, add 3 tablespoons powdered sugar. Put half of this over egg mixture. Cut berries in quarters and put over cream mixture, then put rest of cream on top of berries. Cover with crumbs. Set in ice box, let stand 12 hours. Serve.

Raisin Pie

1 cup sour cream or sweet
 ½ cup sugar
 1 tablespoon flour
 1 cup raisins

Spices if you wish

Put between two crusts and bake.

Angel Food Pie

1½ cups sugar
 ½ cup cornstarch
 ¼ teaspoon salt
 2 cups boiling water
 3 egg whites, beaten
 1 cup crushed pineapple (drained)
 1 teaspoon vanilla

Sift the sugar, starch and salt. To this mixture add the boiling water and boil until thick. Pour over the beaten egg whites and beat well. Add pineapple and vanilla. Then pour into baked pie shells and top with whipped cream. This makes 2 pies.

— NOTES —

— NOTES —

SALADS and DRESSINGS**Three-Minute Mayonnaise Dressing**

1 egg and 1 yolk (if wanted)
 2 tablespoons lemon juice or vinegar
 1 tablespoon sugar
 1 teaspoon salt
 1 cup mazola or olive oil
 Paprika and cayenne to taste
 Put all together in a bowl and beat till thick. Three minutes should be long enough.

Salad Dressing No. 1

7 to 10 egg yolks
 1 cup thick cream
 3 tablespoons sugar
 1 teaspoon mustard
 1 tablespoon flour
 1 teaspoon salt
 Cayenne
 $\frac{3}{4}$ cup vinegar
 $\frac{3}{4}$ cup water
 Beat egg yolks light and add cream. Stir sugar, mustard, flour, salt and cayenne into vinegar and water, let boil, then add eggs and cream and cook till thick.

Fruit Salad Dressing

1 cup sugar
 2 lemons (juice)
 4 eggs, beaten separately
 Cook in double boiler and add whipped cream.

Boiled Mayonnaise

2 egg yolks, 2 tablespoons lemon juice, 2 tablespoons vinegar, 1 cup olive oil, 1 teaspoon mustard, 1 teaspoon salt, red pepper. Mix all in a bowl without stirring. Take 1 tablespoon butter, $\frac{1}{4}$ cup flour, 1 cup hot water. Cook like cream sauce and while hot add to first mixture. Beat with Dover egg beater until smooth.

Dressing for Cabbage

2 whole eggs or 4 yolks
 4 tablespoons sugar
 2 tablespoons butter
 1 teaspoon salt
 1 teaspoon white pepper
 1 teaspoon mustard
 1 teaspoon celery seed or 2 bunches celery cut fine

Beat all together. Add $\frac{1}{2}$ cup vinegar and cook until thick in double boiler. When cold add 1 cup cream. By leaving out celery this dressing may be used for other salads.

French Dressing No. 1

1 cup granulated sugar (scant)
 1 tablespoon paprika
 1 tablespoon salt
 1 tablespoon pepper (white)
 Pour in one cup olive oil and beat until creamy. Add vinegar until the right consistency.

French Dressing No. 2

1 tablespoon vinegar
 3 tablespoons olive oil
 1 saltspoon mustard
 1 saltspoon sugar
 1 teaspoon salt
 A little cayenne
 Mix the mustard, sugar, salt and cayenne in a bowl and mix with oil. Add vinegar last.

Dressing to Serve on Sliced Pineapple

$\frac{1}{2}$ cup pineapple juice
 Juice $\frac{1}{2}$ lemon
 Yolks 4 eggs
 Cook to thick custard; add whipped cream to make right consistency. On top a little grated cheese and chopped English walnuts.

Salad Dressing

2 tablespoons vinegar or lemon juice, 2 tablespoons olive oil, 2 tablespoons chili sauce, chopped watercress. Shake in a jar and serve.

Thousand Island Salad Dressing

Make boiled mayonnaise. When finished, the dressing is twice the amount of mayonnaise used. When cool, drop in small quantity of olive oil. Add $\frac{1}{2}$ bottle chili sauce, 2 hard boiled eggs (chopped), 2 small beets (chopped), and pear onions, if desired. Thin with whipped cream. Serve ice cold over any salad.

Chicken Salad

One small bottle stuffed olives, $\frac{1}{2}$ lb. American cheese, diced, 3 tablespoons diced cold chicken, 2 tablespoons celery diced and $\frac{1}{2}$ lb. chopped walnuts. Serve with either mayonnaise or mustard dressing.

German Potato Salad

8 medium sized potatoes
1 heaping tablespoon butter
1 tablespoon lard
3 tablespoons vinegar
 $\frac{1}{2}$ cup cream
1 onion chopped fine

Melt the butter and lard, add vinegar and heat. Add the potatoes, (boiled with jackets on) thinly sliced, stirring very carefully so as not to break. Season with salt and pepper, heat thoroughly, then add cream, then onion just before removing from fire. Serve hot.

Salmon Salad

$\frac{1}{2}$ can salmon, juice 1 lemon, chill. When ready to serve add as much celery as salmon, 1 dozen walnuts, 3 cucumber pickles, $\frac{1}{2}$ dozen olives and any prepared dressing.

Chicken Salad

Chop fine the white meat of a large chicken, 6 olives, 1 head of lettuce, 3 cold boiled potatoes cut in dice. Season to taste, mix all together and moisten with chicken broth. Place slice of tomato on lettuce leaf, put salad on top and mayonnaise dressing over and serve.

Salmon Salad

1 can salmon, 3 hard boiled eggs, and serve with boiled dressing or mayonnaise.

Potato Salad

8 or 10 potatoes (boiled and sliced), 1 grated onion, 3 diced hard boiled eggs. For this quantity prepare the following dressing. 1 cup vinegar, $\frac{1}{2}$ cup water, 5 tablespoons melted butter or bacon oil, 1 tablespoon salt and pepper to taste. Let these ingredients come to a boil slightly cool and pour over potatoes, add eggs and onions and serve with a liberal quantity of minced parsley. The eggs may be omitted if desired.

Cabbage Salad

2 $\frac{1}{2}$ cups chopped cabbage, $\frac{1}{2}$ cup chopped celery, scant $\frac{1}{2}$ cup chopped green peppers and 1 chopped onion. Mix and add salt to taste, let stand 10 minutes, add 1 teaspoon sugar and $\frac{1}{2}$ cup vinegar.

Date Salad

1 lb. dates, cut fine
1 can pineapple, chopped fine
2 oz. English walnuts
1 cup pulverized sugar
1 cup sweet cream

Beet Salad

Chop fine 6 beets, 12 olives. Place on lettuce or nasturtium leaves and pour over them a boiled dressing.

Spring Salad

Place on individual plates a leaf of head lettuce, to which add sliced cucumbers, sliced small red radishes, sprigs of watercress and 1 tablespoon hard boiled egg, chopped fine. Serve with French dressing.

Beet Salad

Boil some beets and cut into dice. Add pepper, a little oil and vinegar and let stand an hour. Add 1 tablespoonful of olives cut fine and serve with mayonnaise.

Pea Salad

1 can peas, drained, $\frac{1}{2}$ cup walnut meats, cut in pieces. Sprinkle with French dressing No. 2. Cut lemons in half, scrape out pulp, drain dressing from salad, fill lemon shells and put a heaping teaspoon of mayonnaise on top. Shredded cabbage may be added if desired.

Adirondack Salad

1 can peas
3 tablespoons onion
4 tablespoons cream cheese
4 tablespoons sweet midget pickles
Salt and paprika

Cut onions very fine; cut cheese and pickles in small pieces. Serve very cold with meat dinner.

Orange and White Grapes

Equal parts of orange cut in dice and white grapes cut in half and seeded. Mix and serve with mayonnaise dressing, in orange shells.

Orange Salad

3 oranges
 $\frac{1}{2}$ cup white grapes
 $\frac{1}{2}$ cup pecan meats
Cut oranges and remove seed and membranes, skin and seed grapes, arrange on lettuce and pour over dressing that has been iced.

Surprise Salad

Place on individual plates, 1 lettuce leaf, 1 slice pineapple. Fill center of pineapple with chopped blanched almonds. Cover center with half a peach; pour over a boiled dressing, to which whipped cream has been added and chopped maraschino cherries.

Dressing

4 tablespoons olive oil
1 tablespoon orange juice
 $\frac{1}{2}$ tablespoon vinegar
1 level teaspoon salt
 $\frac{1}{2}$ paprika
 $\frac{1}{2}$ teaspoon pepper
1 tablespoon Roquefort cheese

Grapefruit and Pineapple

Grapefruit cut in small pieces with equal parts sliced canned pineapple. Mix and serve with mayonnaise dressing No. 1.

2-4-6 Salad

2 small onions, 4 apples, 6 small dill pickles and serve with plain mayonnaise dressing.

Pineapple and Cherry Salad

Serve on a lettuce leaf, 1 slice Hawaiian pineapple. Pile on this about $\frac{1}{2}$ dozen white canned cherries, which have been drained, stoned and a filbert put in place of pit. Serve with boiled dressing made quite sweet.

Potato Salad

Irish potatoes to serve eight people
1 small can pimentos
1 stalk celery
3 hard boiled eggs, chopped fine
1 medium sized bottle plain olives
Red pepper
Black pepper
Salt

Mix with mayonnaise, season highly and serve on lettuce leaf.

Three P's Salad

Canned peas, roasted peanuts and chopped pickles, mixed with salad dressing, make a good salad. Use two cups peas, drained, to two of chopped nuts (not fine) and pickles.

Piister Salad

Take medium sized juicy apples, pare and remove center carefully so not to break the apple. Leave top perfect, remove stem and put clove in place of stem. Fill with chopped celery and pecans, mixed with mayonnaise. Put the top on and tint one side of apple pink with fruit color.

Fruit Salad

2 apples, 1 cup white grapes (seeded), $\frac{1}{2}$ cup maraschino cherries, $\frac{1}{2}$ cup dates, $\frac{1}{2}$ cup nut meats and mix with boiled dressing.

Fruit Salad

1 small bunch green grapes, cut in two and remove seeds, $\frac{1}{2}$ cup chopped celery, 2 pears, diced and $\frac{1}{2}$ dozen marshmallows cut fine. Sprinkle a little salt on chopped fruit. Mix with mayonnaise dressing to which has been added 1 cup whipped cream.

Onion Salad

1 slice Bermuda onion, sprinkle with salt and teaspoon mayonnaise dressing. On top of this place 1 slice orange. Sprinkle with sugar and dressing. Repeat until desired height, about 6 slices. Let stand one hour before serving.

Peach Salad

Place half a peach on a lettuce leaf, round side down. Fill the cavity with a mixture of chopped celery and pineapple. A tablespoonful of salad dressing on this, with chopped nuts and a cherry on top.

Peach Salad

Pare peaches and remove stones carefully with a small knife, so as to leave peaches whole. Fill inside with walnuts chopped or ground fine and mixed with French dressing. Dip peaches in dressing and roll in ground nuts until perfectly coated. Serve each one on a leaf of head lettuce with a spoonful of mayonnaise dressing on top.

Vegetable Salad

Use cooked potato, carrot, beets, peas, turnip, if desired, hard boiled eggs, cucumber, onion and parsley. Dice potato. Slice other vegetables and eggs. Mix with oil mayonnaise dressing. Arrange on platter, each portion on a leaf of head lettuce and serve in place of hot vegetables.

Salad in Tomato Cups

Scoop out center from smooth round tomatoes; invert and drain for an hour on ice. Fill with equal parts of chopped apple, celery and walnuts. Add a small quantity of tomato pulp. Put a spoonful of boiled dressing, to which whipped cream has been added, on top of each filled tomato and serve on a nasturtium leaf.

Waldorf Salad

2 cups sour apples, diced, 1 cup celery, cut fine, and 1 small onion. Use equal quantities of any good salad dressing and whipped cream.

Hard Boiled Egg Salad

6 eggs boiled hard and diced, 1 cup young carrots boiled and sliced. Pour over this the following dressing:

CREAM SALAD DRESSING:

Crab yolks of 3 hard boiled eggs to smooth paste. Add 1 teaspoon salt, paprika, 1 teaspoon mustard, 2 tablespoons vinegar, $\frac{1}{2}$ pint cream, whipped and beaten into mixture.

Marshmallow Salad

1 cup pineapple, diced and thoroughly drained, 1 cup marshmallows, quartered, 1 cup whipped cream, $\frac{1}{2}$ teaspoon vinegar. Mix and allow it to stand at least 12 hours in a cool place before serving. Serve in nest of finely shredded lettuce leaves.

Macaroni Salad

4 cups cooked macaroni
3 or 4 hard boiled eggs
1 cup stuffed olives

All cut in small pieces. Mix together with salad dressing one hour before serving.

Pear Salad

Take 2 halves of pear. Fill with chopped pecans mixed with mayonnaise. Put together with two toothpicks so that they do not show. Place a clove in seed end and sprig of green in leaf end. With red fruit coloring tint the top side to look like fresh pear. Place a spoonful of dressing at one side and the following cheese ball; all on a lettuce leaf.

For cheese ball — 1 can Kraft's American cheese. Moisten with melted butter. Grind $\frac{1}{2}$ pound salted almonds. Put part in mixture. Form in balls and roll in remainder of ground nuts.

Pear Salad

Use large pears. Blanch almonds; cut lengthwise and stick in pears to look like back of porcupine. Put cloves for eyes. Place on lettuce leaf and pour a little orange juice over it. Put spoonful of mayonnaise at one side.

Pear Salad

Mold large halves of pear in lemon jelly tinted with green vegetable coloring. Serve on whitest possible leaves of head lettuce with mayonnaise.

Pineapple and Asparagus Salad

One slice of pineapple on lettuce leaf; on top of pineapple place four or five asparagus tips. Serve with mayonnaise.

Pineapple and Cucumber Salad

Dissolve 1 package of lemon jello in 1 pint of boiling water. When dissolved and cool add 1 small can of pineapple (diced), 1 small bottle of olives stuffed with pimento (sliced in thin rings), and 1 cucumber (diced). Pour into a mold and set on ice to chill. Serve with mayonnaise dressing.

Carrot and Cucumber Salad

Slice thin 3 medium sized cucumbers, grind medium fine 1 cup carrots, also a small onion; salt to taste. Over this pour $\frac{1}{2}$ cup sour, thick cream, 2 tablespoons of vinegar, 1 tablespoon sugar and a little paprika. Any salad dressing may be used.

"F. J." Salad

Boil until thick:
4 egg yolks
4 tablespoons sugar
4 scant tablespoons vinegar, and water, or 4 tablespoons lemon juice
When cool, combine with 1 pint cream whipped and mix with: 1 pineapple (can), 1 bottle cherries, $\frac{1}{2}$ lb. marshmallows. Put in freezing trays.

Lemon Dessert

1 package lemon jello
1 cup hot water
Let cool until it starts to set.
4 egg yolks
 $\frac{1}{2}$ cup sugar

1 lemon — juice and rind
Cook until thick. Add the 4 whites beaten. 1 bottle cream whipped. You can use pineapple if desired. Put in mold if desired.

Summer Salad

Cut watermelon and cantaloupe in round balls with a potato cutter. Mix and serve on head lettuce with oil dressing.

Lemon and Lime Jello Salad**PART 1:**

- 1 package lemon jello
- 2 cups hot water
- 2 packages cream cheese

Dissolve jello in hot water and add cream cheese. Beat with egg beater until cheese looks like milk. Put in loaf tin. Let set until quite firm.

PART 2:

- 1 package lime jello
- 2 scant cups hot water
- Crushed pineapple — 10c can
- $\frac{1}{2}$ cup (good) celery
- Pecans — 10c package

Dissolve jello in the hot water and when cool add the crushed pineapple which has been well drained; add a good $\frac{1}{2}$ cup of celery, cut in small pieces. Mix and pour over first part. When all is well set, cut in slices and serve on lettuce leaf. Serve with touch of dressing if desired. Orange jello can be used instead of lime.

Cranberry Relish*(Uncooked)*

- 2 cups cranberries
- 2 oranges with or without peeling
- 2 apples
- 2 cups sugar

Grind all together and let stand a couple of hours before eating. This will keep for days in cold weather.

Salad Dressing

- $\frac{1}{2}$ cup vinegar
 - 1 teaspoon prepared mustard
 - 2 eggs
 - $1\frac{1}{2}$ tablespoons sugar
 - 1 teaspoon sugar
 - 1 teaspoon salt, pepper
- Thin with cream if necessary.

Salad Dressing

- 1 tablespoon butter
- $\frac{1}{2}$ cup sugar
- Grated rind of 1 lemon and 1 orange
- Juice of 1 lemon and 1 orange

Beat 2 whole eggs, stir in double boiler until thick, with above ingredients. Take from fire. When ready to serve add $\frac{1}{2}$ pint whipped cream.

Salad Dressing

- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup vinegar
- Let come to a boil.
- Butter, size of egg
- 2 tablespoons sugar
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon mustard
- Salt

Put this into the above mixture, cook until thick. Then add 1 cup milk, beat 2 egg yolks and add when the above is taken from stove. Use for any salad.

Cranberry and Orange Salad

- 1 pt. cranberries
- $\frac{1}{2}$ cup sugar
- 1 package cherry gelatin
- 1 package lemon gelatin
- 2 cups boiling water
- 1 apple unpeeled
- 2 oranges, 1 peeled and 1 unpeeled

Grind raw cranberries, add sugar and mix. Dissolve gelatin in boiling water, grind apple and oranges. When gelatin mixture is cool and beginning to thicken combine all ingredients, pour into a mold and chill. Slice and serve on lettuce leaf with dressing or serve in mold. Whipped cream with salad dressing is good.

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HOUSEHOLD HINTS

- To remove tar, saturate the spot with turpentine and rub well.
- Spots from wash goods, may be removed by rubbing with egg yolk before washing.
- To remove ink, wine or fruit stains, soak the stain in tomato juice.
- Equal parts of ammonia and turpentine will take paint out of materials.
- Rub lemon and salt on rust spots on cloth, repeat until spot is removed.
- To remove mildew from cloth, soak the articles in sour milk and salt, then lay in sun, repeat this until mildew disappears.
- Milk will remove ink stains from cloth, soak the spot in milk, then rub and rinse in cold water.
- Hot strong vinegar will remove paint from glass.
- To remove egg stains from silver, rub with dry salt.
- Use ammonia in lukewarm water, without soap to clean oil cloth and walls.
- Drop a few marbles in preserving kettle to prevent scorching.
- Lemon rinds boiled in water in a stained aluminum kettle or dish will remove the stains.
- Soak sugar in milk for doughnuts and they will not absorb fat.
- Grease the top of kettle when cooking fruit or candy and it will not boil over.
- Place layer cakes, when taken from the oven, on wet cloth to cool and the cakes may be easily removed from tins.
- Grease layer tins, then dust them with flour, shake to remove surplus flour.
- Put a small amount of soda or water if you wish, in to boil cabbage or onions and you will scarcely notice odor.
- To drive a nail in hardwood without bending, first stick the point in tallow or hard soap.
- If piano keys are washed with a soft flannel cloth dipped in alcohol they will retain their color.
- A flannel cloth dipped in camphorated oil, will remove white blister spots from polished table, that comes from overheated dishes.
- Wring a muslin cloth out of cold water and wrap around lettuce or celery, keep in cool place.
- A tablespoon of vinegar with boiling meat will make it more tender.
- A pinch of ginger used with lard to make pie crust, etc., will destroy the taste of lard without being noticeable itself.
- Salt will curdle milk if added when milk is heated for making gravy, soup, etc.; do not add the salt until the dish is ready to be taken off fire. This applies also to scrambled eggs, it is salt added while cooking that causes them to become watery.
- To make a broom last longer dip it in hot suds water occasionally.
- To keep ants from getting in the sugar, draw a heavy chalk line entirely around the dish, be sure you replace the dish each time within the same mark.
- Iron your best tablecloths with the right side in; by so doing, should the cloth pick up any particles it will not show when the cloth is used upon the table.

- To get curtain tie backs even pull your shades to the required distance and use it as a marker.
- Dry salt rubbed on your hands will remove onion odor.
- To cut butter in squares use a knife that has been dipped in boiling water.
- Use scissors to cut marshmallows, if they stick dip scissors in cold water.
- The centers may be cut from grapefruit with scissors.
- To remove blood stains use clear, cold water first, then soap and water.
- Tough cuts of meat soaked in vinegar a few minutes will help to make them tender.
- Never cook meat immediately on removal from refrigerator, allow it first to warm to room temperature. The best cuts of meat will be tough if put from one extreme temperature to the other.
- To scale fish, dip in hot water, then use an ordinary kitchen grater as a scaler.
- To improve the flavor of poultry that is to be baked, rub inside and out with a half a lemon, squeezing the juice out as you rub.
- Rub flour and shortening on poultry you are baking, this helps to give the bird a beautiful brown color.
- When frying fish fry flesh side down first in order to keep it firm.
- Never baste meat with cold water.
- If your chicken gravy is colorless add a few drops of yellow food color.
- For crisper salad greens add a little lemon juice to the ice water you crisp them in.
- Spice lemonade with stick cinnamon and whole cloves.
- Add the white of an egg to $\frac{1}{4}$ cup of cold water to make a pie crust that will never fail.
- Liver should be scalded in boiling water before cooking.
- A pinch of salt added to egg whites before beating helps to stiffen them.
- Pear onions under water and they will not irritate the eyes.
- Add one-half teaspoon soda to cranberries when cooking, this eliminates using so much sugar.
- Never serve sweets with your fish, serve vegetable salad, toasted crackers and cheese.
- When freezing ice cubes for fruit drinks or ice tea, add a piece of lemon or lime to each section of the ice tray before freezing, each cube will then have lemon or lime in when you serve.
- Diced bananas in orange juice are good.
- Bananas for salad will keep their natural color if sprinkled with powdered sugar or lemon juice.
- Lettuce leaves for salad can be decorated attractively by dipping the tips in a bowl of cold water in which paprika has been sprinkled.
- Try cranberries in your cabbage salad.
- Use orange marmalade as a topping for baked bread pudding adding it the last 15 minutes of baking.
- Stuff prunes with cottage cheese and nuts for a salad or garnish.
- Put celery seed in your cole slaw for a change.
- No matter what your dinner, serve it hot.
- After mixing dough, dip hands in water and rub dry salt over them, the salt will remove dough from hands at once.

AMOUNT FOR SERVING 250 PEOPLE

18 twelve-pound turkeys	10 pounds loaf sugar
22 loaves white bread	15 pounds butter
22 loaves brown bread	40 pies
9 gallons cabbage salad	12 cakes
2 gallons small pickles	1 gallon brick ice cream for every
7 pounds coffee	32 people
13 quarts cream	

FOOD PORTIONS

- Sandwiches* — 1 loaf, sandwich size, makes 20 sandwiches
Cake — one medium size, can be cut in 20 pieces
Butter — one pound will make 50 sandwiches
Coffee — one-half pound of good quality coffee will make 20 cups
Ice Cream — one gallon serves 20 people (brick serves more)
Meat — 35 pounds of any meat will serve 100
Potatoes — one peck mashed serves 50, 1 peck creamed or gratin serves 70
Chicken — one 3 lb. chicken serves six if roasted, fried or stewed. If used in salad or creamed serves eight
Salad — one gallon serves 34 people
Vegetable — one gallon serves 36 to 40 people
Lemonade — 3 dozen lemons, 3 lbs. sugar, 9 quarts water serves 50 people
Hamburger or Meat Loaf — 10 lbs. serves 50 people

- 3 teaspoons dry material = 1 tablespoon
 12 tablespoons dry material = 1 cup
 4 cups liquid = 1 quart
 Butter size of an egg = 2 oz. or $\frac{1}{4}$ cup
 2 tablespoon butter = 1 oz.
 2 cups butter = 1 pound
 4 tablespoons flour = 1 oz.
 4 cups sifted pastry flour = 1 pound
 $3\frac{1}{2}$ cups sifted flour = 1 pound
 3 tablespoons sifted flour = 1 oz.
 $4\frac{1}{2}$ cups graham flour = 1 pound
 2 tablespoons granulated sugar = 1 oz.
 2 cups granulated sugar = 1 pound
 $2\frac{1}{2}$ cups brown sugar = 1 pound
 2 cups chopped meat, packed = 1 pound
 2 cups rice = 1 pound
 1 cup cornmeal = 6 oz.

1 cup stemmed raisins = 6 oz.
 1 cup cleaned currants = 6 oz.
 1 cup stale bread crumbs = 2 oz.
 10 eggs, average size = 1 pound
 1 pint milk or water = 1 pound
 1 pint chopped meat, packed = 1 pound
 1 square baker's chocolate = 1 oz.
 2½ cups oatmeal = 1 pound
 2½ cups cornmeal = 1 pound
 4½ cups coffee = 1 pound
 ½ cup almonds, blanched and chopped = 1 oz.
 1 teaspoon vanilla to 1 quart milk for custards
 3 heaping teaspoons baking powder to 1 quart flour
 1 even teaspoon baking powder to 1 cup flour
 1 teaspoon soda (even) to 1 pint sour milk
 1 teaspoon soda (even) to ½ pint molasses
 1 tablespoon corn starch to each half pint of liquid
 1 tablespoon sugar to each half pint of liquid
 1 tablespoon gelatine to each half pint of liquid
 1 quart of flour requires 1½ cups shortening for pastry
 1 quart of flour requires 4 tablespoons butter for biscuits
 1 quart of flour requires 6 tablespoons butter for shortcake
 1 quart of flour requires 1 level teaspoon of salt
 1 quart of flour requires 1 pint of liquid for batters
 1 pound of butter will make 30 butter balls
 1 pound coffee will make 40 cups
 1 quart cream will serve 25 in coffee
 14 pounds ham will serve 25 hot
 14 pounds ham will serve 40 cold
 1 pound potato chips will serve 25
 1 pound salted nuts will serve 25
 10 pounds of chicken, equal bulk celery, 1 quart of salad dressing will make salad
 for 36
 1 quart soup will serve 6 in cups
 1 pint of oysters and 1 quart of milk will make a stew for 6
 1 quart brick of ice cream will serve 8
 1 gallon bulk ice cream will serve 20
 4 quart pan of escalloped or creamed material will serve 25

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